

THE WASHINGTON

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WASHINGTON, D. C., SATURDAY JULY 25, 1908.

ODD-FELLOWS

TEMPLE DEDICATED BY
ODD FELLOWS.

Colored Members of Order Open a
New Building Downtown With
Parade and Exercises.

MANY VISITORS PRESENT

With ritualistic services, a parade and commemorative exercises, the new temple of the Grand United Order of Odd Fellows of America, located at the northwest corner of 12th and Spruce sts., Phila., was dedicated July 15th.

The National Grand Lodge officer and delegations from New York, New Jersey, Delaware and the District of Columbia participated in the services and parade. The exercises began at nine o'clock this morning, when the members of the sub-committee of management of the order, which is the controlling body, assembled in the rooms on the third floor of the new building and, according to the ritualistic services of the order, formally dedicated the building to the use of the organization.

The exercises were conducted under the direction of the Grand Master of the Grand Master of the Grand United Order of Odd Fellows of America, W. L. Houston, of Washington, D. C., assisted by other officials. At half-past ten o'clock the Patriarch divisions of the order, the local subordinate lodges and visiting bodies assembled at the Grand United Odd Fellows Hall, Sixth and Spruce streets, and formed themselves in line for parade. Accompanying them were the women of the Households of Ruth and the Juveniles, who occupied carriages.

With the Third Regiment of the Most Venerable Patriarchs, Col. R. H. Edwards commanding and marshal-in-chief, the parade moved out Spruce street to Broad, past the new temple, which was saluted, thence up Broad street to Girard avenue, and counter-marched to Bainbridge street to Sixth and up Sixth to the Bethel A. M. E. Church, where the exercises were held.

At the Bethel Church the exercises were conducted, with Grand Master W. L. Houston presiding. The church was not able to accommodate all the members of the Order, and many had to stand at "parade rest" on the outside while the services were being held.

The church services opened with music by an orchestra. The dedicatory prayer was offered by the Rev. William J. Howard, of Washington, D. C.

The choir of the Bethel A. M. E. Church rendered a musical selection, and the opening address was delivered by former Grand Master W. M. T. Forrester, of Richmond, Va., who had as his subject "The Principles of Odd Fellowship."

Addresses at Church.

"Our Order" was the subject of the address delivered by R. M. Smith of Hampton, Va., who is a former Grand Treasurer of the Order.

The statistical address was delivered by the Grand Secretary, James F. Needham, of this city, who said that there were more than four hundred thousand members of the Order in the United States, with eight thousand subordinate lodges. The dedicatory address was delivered by Edward H. Morris, of Chicago, who was formerly a member of the Illinois Legislature.

It was Hutchinson Lodge, No. 1362, of Illinois, of which former Grand Master Morris is a member, that originated the idea of establishing the headquarters in this city. Mr. Morris, in his address, said that the building represented the united efforts of the membership of the fraternity throughout America, and it showed the unity that existed among the members.

"Our Brothers Across the Sea" was the subject of an address by J. McHenry Jones, of West Virginia, who spoke in laudatory terms of the white Order of the lodge in England, which granted to Peter Ogden the charter for the establishment of the Grand United Order of Odd Fellows

in America. The speaker said that the Order in England had high regard for their colored brethren in America, and would send a fraternal delegate to America to attend the National Grand Lodge meeting of the Order to be held at Atlantic City in September.

"Our Households of Ruth" was the subject of the address by W. W. Lawrence, of New Berne, N. C. The Households are composed of the women members of the Order, and Mr. Lawrence in his address said that they had done much in perpetuating the principles of friendship, love and truth among the people of the race and in relieving the wants and sufferings of the membership of the various lodges with which they were identified.

The members of the sub-committee of management were presented to the audience and each one conveyed the fraternal greetings of their membership to the gathering. After the closing "ode" by the members of the Order, the benediction was pronounced by the Rev. Dr. Henry L. Phillips, of Philadelphia.

The members of the various organizations then reassembled and after a short parade took cars for Washington Park, where a picnic is being held, which will conclude this evening. There will be a competitive drill for several prizes that have been offered, and the visiting members of the fraternity are to be the guests of the local lodges.

The local committee of the various lodges that arranged for the entertainment of the visiting lodges is composed of Patterson Holland, chairman; E. B. Van Dyke, vice chairman; John Clinton, Jr., secretary; Evelyn Henderson, assistant secretary; Mrs. Fannie Mathews, treasurer; W. D. Jones, chaplain.

The following local lodges participated in the parade: Unity Lodge, No. 711; Good Samaritan Lodge, No. 861; Fraternal Lodge, No. 893; Phoenix Lodge, No. 894; Covenant Lodge, No. 895; Friendship Lodge, No. 898; Carthaginian Lodge, No. 401; Mount Olive Lodge, No. 964; Good Will Lodge, No. 1025; Radiant Star Lodge, No. 1063; Good Hope Lodge, No. 1122; Mount Lebanon Lodge, No. 1313; Equity Lodge, No. 1344; St. Albans Lodge, No. 1441; William Murphy Lodge, No. 1448; Keystone Lodge, No. 1546; Gideon Lodge, No. 1715; Beth Eden Lodge, No. 1760; Eagle Lodge, No. 1878; Germantown Lodge, No. 1105; Peace and Plenty Lodge, No. 2586; Philadelphia Lodge, No. 2751; Pennsylvania Lodge, No. 3143; La Motte Lodge, No. 3242; New Town Lodge, No. 3550; Apollo Lodge, No. 5821; Providential Lodge, No. 6107; Grand Masters' Council, o. 2.

The Households of Ruth represented in the parade were Nos. 2, 3, 45, 81, 134, 168, 301, 307, 303, 800, 941, 1133, 1623, 1851, 1903, 2362, 2525, 1073.

THREE WHITES SLAIN IN A TEXAS RACE WAR.
MOB STORMS JAIL, HANGS FIVE BLACKS ON ONE LIMB, SHOTS ANOTHER.

Troops Are Called Out.
Trouble Started by Slaying of White Farmer at Dance in Colored Church.

Hemphill, Texas, June 22.—Eleven Negroes have been lynched and three white men killed in a race war in Sabine county, the State Rangers ordered out to restore peace, armed bands of whites and blacks are facing each other in several places, and several encounters have been reported tonight.

A mob stormed the jail here last night, seized six Negroes accused of the murder of a white farmer, hanged five to one limb and shot the sixth when the noose broke and he was running away. The bodies of three other Negroes were found riddled with bullets this morning. Two others were shot to death last night. Three were hanged tonight near San Augustine.

Another, arrested with a white man whom he accused of hiring him to slay Robert Wright, is in jail at Center, having been rushed there under extra guard to save them from the mob.

It is reported tonight that the mob has captured a train and is forcing the engineer to run to Center so the prisoners can be captured and lynched.

Rangers Pushed Aside.

State Rangers Lattie and Hamer, stationed at Center, went to Hemphill when the first news of the trouble reached them. They attempted to take a hand. The county officers found aside. The county officers found themselves similarly served when they tried to uphold the law and, unable to dominate the situation, they wired for reinforcements.

The sheriff at Hemphill made an effort to swear in special officers, but none would serve. The few he sought

act of the Negroes, gave chase, screaming with all her might. White men, raiding the countryside for Negroes, heard her. When they reached her she was sitting beside the body of her husband, insane.

It was then that the white avengers went forth, and soon the crack of their pistols portended that death had been visited on someone. Later the bodies of three Negroes—Singleton, Evans and Thomas—were found.

Already charged with having a hand in the death of Dean, the three Negroes had met, swearing vengeance when they encountered the white men.

Johnson's death increased the tension of the situation. The three dead

and moral forces the race has ever produced, is out for Taft. His support of the election of the former War Secretary is all the more significant because of the fact that at the famous Council of Bishops held in Washington last February the voice of "the old man eloquent" was arrayed against the candidacy of Judge Taft, and his attitude influenced many others of the ministry who are accustomed to follow wherever the white plume of their Henry of Navarre waves. The advice of the venerable prelate that Taft be supported by the rank and file of the race will go far to relieve the tension that has been felt painfully in some important departments of the A. M. E. Church, especially in the South. In an editorial in his paper, "The Voice of the People," Bishop Turner has this to say:

"The Republican National Convention, just over in Chicago, nominated Honorable William Howard Taft for president of the United States, and he is now before the country for the suffrages of the people. We hope he will be elected, as the Democrats will offer us nothing for the elevation of our race. We believe a more popular man with the masses could have been selected, but he is the nominee, and the colored voters, as well as the whites, have no other standard-bearer who represents Republican sentiment, and there is nothing to do but to rally around Mr. Taft. He may have spoken some unfortunate words, and made some unfortunate remarks, as it relates to the black man; but he is before the country now, and a number of his admirers think that he will be as true to right and justice as the needle is to the pole, and we ask for nothing but fair treatment."

The masses of the A. M. E. Church and the race at large have faith in the judgment of Bishop Turner, and are willing to follow him in preference to the agitators who advise a bolt to the party that bases its very existence upon disfranchisement; that sustains the Jim Crow car law, and openly favors the elimination of the Negro soldier, root and branch, from the military establishment of these United States.

Negro Business League

TWO IMPORTANT AND GREAT OCCASIONS.

The National Negro Business League is to meet in Baltimore, Md., August 19, 20 and 21. Great numbers of representative Negroes are coming from all parts of the country for this meeting. Many of them will come to Washington. On August 24 it has been arranged to invite these visitors to join with the people in Washington in a trip down the Potomac River to the new Washington Park, which is to be formally opened and dedicated at that time. Mr. Lewis G. Jefferson, the proprietor of the steamers Jane Moseley and the River Queen, has given the use of his steamers for the benefit of the Frederick Douglass Memorial Home Fund. All the profits of the trip are to go toward this fund. More detailed information will appear from time to time, and it is hoped that each of these occasions will contribute toward the success of the other.

BISHOP HOOD TO ISSUE STATEMENT.

Word has been received by a leading Zion Churchman here that Bishop J. W. Hood, the senior prelate of the A. M. E. Zion Church, is not pleased with the tendency of the editor of the Star of Zion to lead the Church of Varick over into the Democratic party. He holds that the journal is the organ and property of the Zion denomination, and must not be used to voice the personal feelings of one man with reference to such a vital proposition as the political attitude of a body embracing six hundred thousand souls. Bishop Hood declares that at the proper time he will issue a statement of his views on the political situation, and makes it plain that he will urge the Negroes of the country to stand up as one man for the election of Judge Taft.

Read The Box.

PARAGRAPHIC NEWS

By Miss Beatrice L. Chase.

The new building of the Odd Fellows of Philadelphia was dedicated last week. It is a five-story steel structure.

The crusade against lunch rooms and hotels, etc., is being carried out with untiring efforts by the health officials.

It is said that the votes of the Negroes of Ohio will depend largely on the attitude of Senator Foraker. The students from many schools at Asbury Park have organized a Research and Information Club. Howard University is represented.

The labor unions have begun preparations for their annual celebrations September 7.

The Outing Committee says that about twenty-four hundred dollars is needed to conduct the work of the camps.

The Amphion excursion was a success from start to finish.

It is reported that Mr. Taft has given up all sports and has settled down to business. He is preparing his speech for next Tuesday, when the notification committee calls on him.

The reception given the Democratic candidate for Vice President, Mr. John W. Kern, by the citizens of Indianapolis was purely a non-partisan affair. Vice President Fairbanks presented him.

Japan has completed arrangements for the building of two additional battleships, with a displacement of 20,800 tons and a speed of twenty knots.

Vice President Fairbanks, the United States representative who welcomed the Prince of Wales in Canada, reached Quebec last Tuesday.

The Knights of Pythias opened their annual session at Odd Fellows Hall last Monday morning. Many delegates attended.

Major Taylor, the bicycle rider, sustained serious injuries while taking part in the races at Bordeaux, France.

It may not be long before other departments will follow the example set by the fire and police departments in refusing applicants with false teeth.

A terrible disaster followed the overcrowding of a pleasure launch going from Manila to Corregidor last week. So far no Americans are listed with the drowned.

James T. Clements, a fireman, sued the Capital Traction Company for \$15,000 damages for alleged personal injuries.

A party of rich and refined women left our shores this week to go to China to teach Chinese women.

A boy was shot to death in Wheeling, W. Va., last week by a bullet intended for a mad dog.

A patent drier for drying the clothing of carriers has been placed in the sewing room of the postoffice.

It was not certain what was the real cause of the recent illness of the Chinese Emperor. Custom forbids publication.

Arrangements are being perfected for the removal of the body of L. Enfant from Maryland to the campus of the Catholic University.

The total appropriations made at the last session of Congress were \$1,008,397,543.56.

Rev. Dr. W. F. Graham was installed pastor of Fifth Street Baptist Church, Richmond, Va., last Thursday evening. A special program was rendered.

The number of words in Mr. Taft's speech to the notification committee is about four thousand.

The farmers of the United States are being urged by Messrs. Bryan and Kern to contribute to the Democratic campaign fund.

Postmaster Barnes left the city last Saturday for a month's vacation on the New England Coast.

News comes from London that the American athletes are very much dissatisfied with the treatment given them by the officials of the Olympic games.

Mr. Sidney Bieber, formerly fire

(Continued from first page.)



Negroes Lynched in Texas

TO SERVE CODFISH

FOUR RECIPES FOR DELICIOUS DISHES.

Left-Over Portions May Be Utilized in Patties—Prepared a La Mode—Cooked with Either Macaroni or Spaghetti.

Codfish a La Mode.—Take a large cupful of salt codfish that has been boiled and finely shredded, add a gill of vinegar, two tablespoons of melted butter, a saltspoon of black pepper, the juice of half a lemon, a little minced parsley, and one egg well beaten. Form in balls with the hand in oval shape, and roll in egg and cracker crumbs. Fry in hot fat and serve with bechamel sauce.

Codfish Patties.—If you have any creamed codfish remaining from breakfast it can be utilized in this way. Make some tiny puff paste shells, baking them in a quick oven; when cold fill with the creamed codfish, lightly dusting with grated nutmeg; cover the top of each shell with a teaspoonful of whipped cream, lightly salted, and return for an instant to a hot oven. Serve with fried parsley and thin slices of lemon.

Timbale of Codfish.—Break in short lengths either macaroni or spaghetti, and boil in salted water until tender; dress it with cheese and melted butter according to taste and add one well-beaten egg. Butter and bread crumb a plain mold and when the macaroni is nearly cold fill the mold with it, pressing it well down and leaving a hollow in the center, which should be filled with codfish prepared as follows: Freshen two good sized pieces of codfish by changing the water frequently in which it is soaked, then boil for 20 minutes, putting it on in cold water. Remove from the fire, and shred it finely with a silver fork, adding a small cupful of cream, a tablespoon of melted butter, a dash of cayenne and a teaspoon of onion juice. Cover the top of the mold with a layer of macaroni and bake in a moderate oven for half an hour; turn from the mold and serve garnished with blanched celery.

Codfish Chowder.—Fry six slices of fat pork crisp in the bottom of the pot in which you are to make your chowder; take them out and chop them in small pieces, putting them back in the pot with their own gravy. Cover this with a layer of shredded salt codfish that has been freshened in cold water, and continue with layers of minced onions, sliced potatoes, split crackers, tomatoes and parsley; sprinkle with summer savory, cayenne pepper and celery salt. Alternate these layers until the pot is three-quarters full. Pour in enough cold water to partly cover the ingredients and stew gently for one hour, watching that the water does not boil away. When the chowder is thoroughly cooked turn it into the tureen, adding a cupful of rich milk, and serve hot with toasted bread fingers.

Oranges for the Lunch Box.

Many tourists enjoy putting up a dainty luncheon at home, which may be partaken of whenever liked. In such a box a little corner filled with oranges is sure to be most appreciated. Select large navel oranges, free from skin and all the bitter white which sometimes clings to the fruit, and separate into sections. If the orange sections are long, cut them half through in two different places with a sharp knife, or if the sections are short cut them only in the center. Pack them at once, and very closely, in paraffin paper in either a tin cracker box or a pasteboard box. The juice will not run out if the fruit is carefully handled, and a section will quench thirst much more effectively than water, and they can be taken out of the box without soiling the gloves.

For Timing Eggs.

An egg alarm is one of the latest additions to the kitchen equipment. It is a German invention, at least it comes to us from that country, and is intended to act as a reminder to the cook when the eggs are done. It is made of an oblong piece of porcelain fitted in the center with a clock dial and an alarm bell. The dial is marked off into minute sections up to the number of five. When the eggs are put into the water the alarm is set for two, three, four or five minutes and the cook need not be bothered with watching the clock to see that the eggs do not boil too hard. When the time is up the bell rings sharply as a signal that the eggs are done just right.

Making Mint Sauce.

For a good, simple way of making old-fashioned mint sauce use one large tablespoonful of chopped mint, three-fourths of a cup of vinegar and two tablespoonfuls of sugar. Mix the three together and let them stand an hour; then serve. Delmonico's rule for mint sauce differs from any other rule. It calls for one-quarter of a bunch of finely-minced mint leaves, half a cupful of water, half a cupful of broth or consommé, four tablespoonfuls of vinegar, a tablespoonful of salt and half an ounce of sugar. Mix together and serve in a sauce bowl.

Good Fish Salad.

Soak two big salt herring in water over night. Then clean fish of all bones and skin and chop fine. Chop six or seven boiled potatoes and five boiled red beets and two big onions. Mix all together with pepper and enough vinegar to soften the mixture. Press hard in molds and when shaped turn out on a flat plate. Chop the whites and yolks of three hard boiled eggs separately. Then decorate the top with alternate rows of whites, yolks and beets.

BEST WAY TO CLEAN ZINC.

Sulphuric Acid Will Do It, But It Must Be Handled with Care.

Zinc is one of the most difficult metals to keep bright and stainless. It can be cleaned with sulphuric acid but the greatest care must be observed in using this strong chemical. If you will do the work yourself, or have it done under your personal supervision, you will find this method satisfactory:

Have the zinc well washed with soap and hot water, that no trace of grease may remain on it; wipe it very dry.

Make two mops by fastening pieces of cloth on two sticks; have on hand two pails of clean, cold water and a cleaning cloth.

Put into a stoneware bowl one quart of cold water and very gradually add three ounces of sulphuric acid.

Be very careful not to allow the acid to touch your hands. Dip one of the mops in the acid water and swab the zinc; in a few seconds it will begin to look bright and clear.

When this occurs wash with the second mop and clear water; follow this with a good washing with a cloth and water to which household ammonia has been added in the proportion of a tablespoonful of ammonia to a quart of water. Rub the cleaned surface with dry whiting. Be sure to add the acid to the water, and not the water to the acid.

TO MARINADE OR LARD MEAT.

Two Processes That Will Distinctly Improve the Flavor.

While meats are so very high, many a housewife will buy the cheaper cuts, and marinate them to make them tender. Marinading is a process with a formidable name and a simple meaning. To marinate is simply to soak meat in a mixture for some hours, or even days, with the idea of improving its flavor or softening its fibers and making it tender. Vinegar, oil, pepper and salt are mixed together, and the meat is packed in the mixture; sometimes a slice of onion and some herbs are added. The meat should, of course, be wiped first, but not washed. The process is more frequently used for meat than for fish. Larding is quite easy—it only requires care and accuracy. It simply needs a larding needle and some neatly and evenly cut strips of fat bacon or pork, which are used exactly as if they were pieces of wool or thread, one large stitch being taken through the meat and the short ends of the fat left sticking out. The strips are called lardons. The fat bacon or pork to be used in the process should be kept in a cold place. Use that part of the pork which lies between the rind and the vein. Lean and dry meat and some kinds of game are much improved by larding.

Maple Sugar Cake.

Put one pound of shaved maple sugar, one-half of a pound of butter and four tablespoonfuls of milk in a saucepan; let it cook slowly until the butter is melted; take from the fire and cool slightly, but add while still hot one-half of an ounce (one tablespoonful) of ground ginger and three-quarters of a pound of sifted flour. Beat thoroughly, add a heaping tablespoonful of baking powder and bake in thin sheets. This quantity of flour will be too much for spring wheat, but I should add a little at a time until the cake is the proper consistency. This is very rich and delicious, but should be used while warm.

More flour may be added to the same batter, the baking powder omitted; the dough after being well worked may be rolled thin, cut in small cakes and baked in a moderate oven.

Country Sausage.

Peel and core two pounds apples and finely slice them; also slice four peeled bananas the same way. Place in a saucepan with an ounce of melted butter, three salt spoons of salt, and a salt spoon of cayenne pepper. Cover pan, then set in the oven 25 minutes. Remove from the oven, press through a sieve into another saucepan, and keep hot. Pierce the skins of 12 raw country sausages. Heat a tablespoon of melted butter in a frying pan, add sausages and fry five minutes on each side. Nicely dress the puree of apples and bananas on a hot dish, arrange sausages over it, remove fat from saucepan, pour in half a gill of port wine, boil three minutes, pour over sausages, and serve.

Grape Juice Punch.

This is excellent and has the merit of being non-alcoholic. Cook together one pound sugar and a half-pint water until it spins a thread. Take from the fire and turn over a large cup of strong tea. Add the juice of six lemons and the same number of oranges, with a quart of grape juice, and stand over night. When ready to serve add sliced fruits and the water, plain or mineral, with ice in the punch bowl. If desired, cut a half pound marshmallows into quarters and allow three to each glass.

To Fry Tenderloin.

Cut across the grain of the loin, beat an egg, place the meat on the chopping board endwise; mash it, then dip in the beaten egg that has been salted, have ready cracker crumbs, and dip alternately; fry in hot butter.

Home Cures.

Wet a cloth, put red pepper over it, and apply where pain is—a sure cure for neuralgia.

To cure a cold in head or break up a cold pour spirits of camphor on hands and inhale through mouth and nose.

IDEAS OF FRENCH CHEFS.

Three Soups That Are Very Popular Across the Water.

French soups have delicious flavors. According to Everyday Housekeeping we may have three that are very popular.

Potage a la Marceau. Ingredients—Two turnips, two ounces butter, one quart of broth or stock, a slice of pumpkin, a small piece of sugar, three tablespoonfuls of cream, some croutons of fried bread. Method—Chop up finely the turnips, and toss them in butter till they are a golden brown. Add to this the pumpkin boiled in the broth. Pass the soup through a sieve, adding to it a small piece of sugar, the cream, and croutons of bread fried a golden brown in butter.

Potage a la d'Aumale. Ingredients—Twenty-four large mussels, a small bunch of parsley, one onion, three pints of beef broth, croutons of bread. Method—Scrape and wash the mussels. Cook them in water with the parsley and onion (sliced). Then take the mussels out of the shells and trim them. Place them in a soup tureen with the croutons of bread, which have previously been browned in the oven. Strain the broth and add to it a pint of boiling milk, sweetened with a lump of sugar. Pour the soup into the tureen containing the eroutes and mussels and serve.

Potage a la Colbert. Ingredients—Some spring vegetables, three poached eggs, tabasco or Worcestershire sauce, a few shreds of cervil, three pints of clear soup. Method—Cut a few spring vegetables into fancy shapes and boil them in salted water. Drain them and cook in the consommé. Just before serving the soup poach the eggs and place them in the tureen, also the sauce, and some chopped cervil.

HOUSEHOLD HINTS.

To cover the pan in which fish is cooking will make the flesh soft.

All hard to fry fritters and doughnuts must be very, very hot before putting in the batter.

Black lead mixed with vinegar will be found to give a specially good polish to the kitchen stove.

A piece of flannel dampened with spirits of camphor will remove stains from mirrors or window glass.

Rub over new tinware with lard and thoroughly heat it in the oven before using it, for thus it is protected from rust.

When washing lace never rinse it in blue water, with the idea of improving its color. Real lace should be finally rinsed in skim milk, which will give it a soft, creamy color.

Carpets should be beaten on the wrong side first and then, more gently on the right. Never put a carpet down on a damp floor, for this often results in the carpet becoming mildewed.

If, when using lemon for flavoring, you need only half a one, put the other half on a plate and cover with a glass tumbler. This excludes the air and prevents it from drying up or getting moldy.

Iced Cabinet Pudding.

Rub two ounces of stale ladyfingers and two macaroons through a coarse sieve; beat six eggs until light, with four ounces of pulverized sugar; stir this into a quart of milk, brought to the boil in a double boiler, and continue to stir until it coats a knife blade.

Take from the fire and add one-fourth box of gelatin which has soaked in a little cold water for an hour; strain and stand aside to cool.

Line the bottom and sides of a melon mold with preserved or candied cherries, slices of quince or pineapple or any kind of preserved fruit and put in a layer of broken sponge cake. Sprinkle with the pounded macaroons and ladyfingers; add a layer of fruit, and so on until all is used. Cover with whipped cream and set the pudding on ice until ready to be served.

All in the Serving.

Even an ordinary pudding of a creamy nature takes on a new appearance if served in the tall-stemmed sherbet glasses. A tasty pudding served in this way at a recent dinner was made with rice and chocolate, topped with whipped cream. The pudding is made in the same way as the ordinary creamy baked rice pudding except that grated chocolate is added. A baked custard, topped with whipped cream and dotted with Maraschino cherries, came to the table in sherbet glasses the other day.

Magic Polishing Cloths.

Mix two pounds of whiting and one-half ounce of oleic acid with a gallon of gasoline. Stir and mix thoroughly. In this compound soak flannel rags of the desired size, then wring out and hang up to dry, being careful to keep them away from a fire or open flame. These cloths will give a fine gloss to silverware, will not soil the hands and will preserve their polishing qualities indefinitely.—Woman's Home Companion.

To Make Soda Cake.

To make soda cake take two eggs, two cups of sugar, one cup of butter or lard not quite full, one cup of sour milk, one cup of chopped raisins or currants, one teaspoonful of soda, one teaspoonful of flavoring if wanted, one teaspoonful of cinnamon, one teaspoonful of allspice, and one teaspoonful of cloves. Make stiff batter. Bake in tin.

Make Bloomers for Girls.

For summer make bloomers of gingham or anything dark and aprons to match for the little girls. This saves washing, while the little one is kept cool during the hot days, as only the apron over the bloomers is needed to play in.

ALUM TO KILL INSECTS.

Guaranteed to Drive Away Enemies of Domestic Peace.

Dissolve two pounds of alum in three quarts of water. Let it remain over night until all alum is dissolved. Then with a brush, apply boiling hot to joints or crevices in the closet or shelves where croton bugs, ants, cockroaches, etc., intrude; also joints and crevices of bedsteads, as bedbugs cannot live where this solution is applied.

To keep woollens and furs from moths, be sure that none are in the article when put away; then take a piece of strong brown paper, with not a hole through which even a pin can enter. Put the article in it with several lumps of gum camphor between the folds; place this in a closed box. Cover every joint with paper. A piece of cotton cloth, if thick and firm, will answer. Russian leather, tobacco leaves, whole cloves, also are used to preserve furs or woollens from moths. Mice never get into trunks or drawers where gum camphor is placed.

HOUSEHOLD HINTS.

If pecan nuts are soaked over night in water when cracked the kernels will come out whole.

Sun blinds and shades should be unrolled and examined to see if they require mending or cleaning. The best way to mend a tear is to coagulate a piece of the same material on at the back.

A garment made of almost any material may be creamed with tea. Make the tea strong and soak the garment will in it. Iron the garment before it dries and the color will be a pretty cream. The tea does not streak the goods as coffee does and is a prettier color and less expensive than the creaming substance that is bought.

After cookie dough has been prepared instead of using a cutter in the old way turn out part of the dough at a time on bread board and with the hand roll a long round roll about five inches thick. Then with a sharp knife cut off in small pieces about one-half inch thick; place in baking pan and give plenty of room to swell or spread. Will bake in perfect shape and is much quicker.

IN THE HOME.

An open fire is certainly a happy feature in it. Chairs that can be sat upon are a more necessary essential than some housewives think.

In the living room there must be a softly shaded light placed low for reading and sewing.

Readable books and magazines lying around loose are one of the important things.

A carpet that can be walked on by the family is much better than one preserved for the sacred feet of strangers.

Stuffed "suits" of furniture are a good thing to avoid; also loud papers and highly colored pictures.

As to tobacco smoke and dust—well, there have been homes with them and places without them that utterly failed to be homes.

Cheerfulness and love and mutual accommodation as to tastes go further to make a real home than over-zealous spotlessness and everlasting oversight.

Pan Stew.

Take pieces of cold beefsteak, cut in small pieces, place in a frying pan until the bottom of the pan is covered. Dredge with flour, a little salt and pepper, and one onion chopped fine. Then slice cold potatoes and lay in layers on the meat; cut up a few tomatoes and place on top of the potatoes; season all with salt and pepper. Cover all with water, put the cover on and cook 20 minutes. Boil potatoes with the skins on the day before using. When the meat is boiled save some of the stock and put in when the meat and potatoes are mixed.

Corn Starch Blanc Mange.

Stir into one quart boiling milk or fruit juice of any sort (that from stewed raspberries or cherries being best) four rounding tablespoonfuls corn starch dissolved in a little of the cold milk or fruit juice. Stir until smooth and thickened, sweeten and flavor to taste, then cook in double boiler for an hour. Pour into small molds wet with cold water and set away to cool. When ready to serve turn out on individual dishes and serve cold with cream and sugar.

A pretty addition to the service of this pudding is to encircle each mold as turned out on a glass or china dish with a row of strawberries, raspberries, sliced bananas or peaches. This makes an extremely decorative and inexpensive dessert.

To Prepare Duck.

To dress a duck so that it will not be an all day task, as soon as killed and while it is still warm, pick off the fine feathers, providing you want to save them for pillows. Then pour scalding water over it and wrap it promptly in a piece of old blanket or flannel and allow it to steam in this for fully ten minutes. Unwrap and pull off the coarse feathers, and with a coarse cloth (a piece of burlap is best) rub the small feathers and "down" off it with almost no trouble.

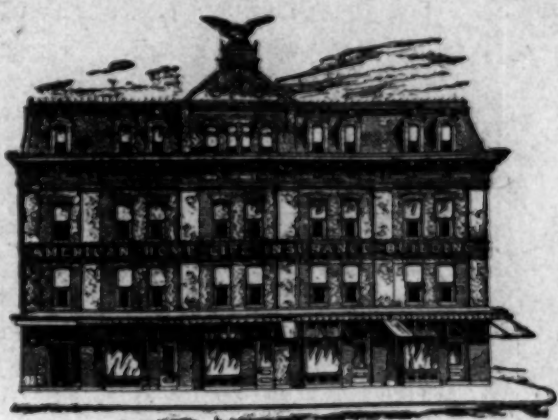
Egg Dressing.

One egg well beaten; add a tablespoonful of flour, a teaspoon of prepared mustard, one-half cup of sugar, a teaspoonful of salt and pepper, if desired. Beat all thoroughly, then add one cup of cider vinegar. Boil—stir constantly, or cook in double boiler—till thick, and add heaping tablespoonful butter.

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Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoonfuls of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoonfuls of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.
The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or dinlin and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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SYMBOL OF SWASTIKA

RESEARCH SHOWS THAT IT IS OF VAST ANTIQUITY.

Commonly Accepted as the Sign of Good Luck—Traces Found in Records of Every Known Race.

Washington.—The Swastika is the oldest known symbol, having its origin in the cross and the circle. As far back in the night of time as we are able to trace the records of man's life on the globe by the sculptured remains of temples and pillars we find the cross and circle, painted on sacred vestments, sculptured on ruined monuments and figuring in the religious mysteries of all races.

To form an estimate of the age of the Swastika we must look back, archaeologists tell us, to the period of time when the pole star was in Cygnus, 17,000 B. C., apparently that of the first conception of the zodiacal year.

While the Swastika is held in common acceptance to be a lucky and auspicious object, meaning to thousands simply good luck, it is interesting to trace the origin of the belief and find why for ages upon ages it has been so held by races widely divergent in place and time.

It may be safely asserted that investigation of the records of every known race has revealed traces of the Swastika. It has been found on the pottery of the mound builders in Mississippi, showing identity of design with symbols from India, in what is called the Swastika-sitting position of the Hindus—and those of the Mayas and Aztecs, while in the remains of the prehistoric race of lake dwellers in Switzerland the Sisters is identified with the staff of jingling bells held in the hand of a statue of Buddha in India on whose base is a row of Swastikas.

It appears on the foreheads of gods in temples and on the walls of the cave temples in India, and also on Brahmin mountains. It is placed on the breast of the dead in Tibet, and ornaments the petticoats of the women



The Zodiac and the Swastika.

of that country. It is shown in the ruins of Algeria and on the bronze ingots of aborigines in Ashantee. In our own America numberless ruins give testimony to the antiquity of this symbol.

In 1901 Dr. Berson, a German savant, discovered the ruins of an Aztec temple in which he reports "constantly finding the Swastika in its primeval, in its derived and in its highly advanced forms," in his opinion positively identifying them with an age prior to that of Enoch.

Although greatly obscured since the days of the "Divine Dynasties," yet we owe to the Egyptians the preservation of many of these symbols and the recovery of many of the truths so veiled. Each of the many discoveries of archaeologists in Egypt at the present time is proving a rich treasure to those who hold the astral key of interpretation.

These spiritual truths became in course of time materialized and, losing sight of the real mysteries, the symbols became objects of worship. Hence in this day we see this grandest of all cosmic symbols degraded in popular estimation to a charm or amulet worn to bring "good luck."

From the illustration some idea of the formation of the Swastika and its relation to the zodiac is seen, the outer rim being the "wheel" of Ezekiel, and the four beasts forming the arms of the cross, named in the Bible as the bull (Taurus), the lion (Leo), the eagle (Scorpio), and the man (Aquarius). These "beasts" correspond to the four elements, so called, of earth, air, fire and water, which are the foundations of the manifested universe.

Cabalistically the Swastika corresponds to the number ten. Ten has always been esteemed the number of the Deity. The number one expresses "the universe visible," and the cipher at its right hand "the infinite vast," which we cannot conceive. The Rosicrucians referred the highest and most abstract ideas of number to the ten emanations of the Deity, for in them they recognized "the key to all things."

The winged disc of the Egyptians another form of symbolizing the same truth, with the wings added, which imply spiritual victory over planetary influences and release from the wheel of Samsara, which means being reborn on earth over and over again, "called a wheel because we whirl about from one life to another so long as we are overcome by desire." Those who hold to the latter belief are somewhat superstitious about wearing the Swastika, inasmuch as it is said to precipitate one's "karma," which "the lords of the four angles (or angels)" rule.

FORMER WATER BOY RUNS ROAD

Patrick H. Houlihan Promoted to General Manager of Alton.

Chicago.—Patrick Henry Houlihan, general superintendent of the Chicago & Alton and the Toledo, St. Louis & Western railroads since January 1, 1908, has assumed the duties of his recent promotion—general manager of two great combined railway systems, with headquarters in this city.

From a water boy and track hand in 1870, to one of the country's most prominent railroad men in 1908, has been the experience of Mr. Houlihan.



P. H. HOULIHAN

and each step he has taken in his upward climb has shown him to be the possessor of those qualities of pluck and energy which are the essentials of really forceful men.

Mr. Houlihan was born March 13, 1855, at Ottawa, Ill., and at the age of 12 years entered the railway mail service. In 1870 he was a water boy and track hand on the Ottawa, Oswego & Fox River Valley road. Later he was employed on the same road in various positions from track hand up to baggage man and station agent. In 1875 to 1880 he was brakeman and conductor on the Chicago & Alton, and in 1881 was promoted to assistant trainmaster of the St. Louis division.

On July 1, 1884, he was appointed trainmaster of the St. Louis division of the Burlington system; May to November, 1886, master of transportation, Missouri and Kansas division, St. Louis, Arkansas & Texas railway. From November, 1886, to April, 1890, trainmaster, and April, 1890, to May, 1891, assistant superintendent; May, 1891, to June, 1892, superintendent west division; June, 1892, to December, 1904, superintendent, Hannibal & St. Joseph railroad.

From December, 1904, to date, Mr. Houlihan has been general superintendent of the Toledo, St. Louis & Western, and from January 1, 1890, also general superintendent of the Chicago & Alton Railroad Company.

BLIND MAN RUNS FOR OFFICE.

Murry Sandusky Hopes to Win by Means of His Wife and Voice.

Macon, Mo.—A man totally blind is making the race for the Democratic



nomination for treasurer of Macon county, an office which pays about \$1,200 a year. He is Murry Sandusky, and he frankly admits that personally he will not be able to perform the clerical duties of the office, but his wife is bright and familiar with figures, and she is ready to attend to the real work of the office.

Mr. Sandusky is a barytone singer, and when attending political meetings or rallies he sings instead of making speeches. He has become popular because of his strangely sweet voice. At one night meeting the lights went out, but he did not know it, and kept on with his song.

Mrs. Sandusky accompanies her husband on his campaigning tour and guides him about from place to place. They make no secret of the manner in which the office is to be run, but pledge themselves that the duties will be faithfully performed.

Mr. Sandusky was born in Sullivan, Ind., 39 years ago. The greater part of his life has been passed in Missouri. For some time he tilled a large farm northwest of Macon. One day he suffered a sunstroke. He recovered the use of his body, but he has not been able to see since.

FINISH FOR SALAD

HOW TO MAKE MAYONNAISE OR FRENCH DRESSING.

One Great Point Is to Have Everything Cold—To Prevent Its "Going Back" Mix It Drop by Drop.

Care is necessary to make a good salad. Dressing must be thoroughly mixed, icy cold and the ingredients of the salad itself should be daintily prepared.

In making either mayonnaise or French dressing have everything cold. Chill the bowl with ice water and in hot weather mix in a larger bowl of cracked ice, or, if that be not convenient, at least sit in the cellar while making mayonnaise; otherwise it will be apt to curdle.

Always keep the eggs in the icebox for at least an hour before making dressing and see that they are so carefully separated that not a particle of the white remains.

Patience is the one secret of successful mayonnaise. If the drop-by-drop principle is not rigidly adhered to until the dressing takes on substance that makes going back improbable, dire will be results.

Should the dressing curdle, begin over again with a fresh egg, mixing in the curdled part after the new dressing is well stiffened.

In making a quantity of mayonnaise it is better to thin with pieces of cracked ice rather than with lemon or vinegar, as, otherwise it may be too acid.

Even though the dressing looks all right and has been set away for several hours in the refrigerator, be careful not to stir it before putting on the salad; otherwise you may be horrified to have it go back when just ready to be served. This is not an infrequent occurrence, but is usually caused by too rapid mixing.

If too late to start over again with the fresh egg, the only thing to do not to delay the dinner is to hastily mix a good French dressing, consoling yourself that it is more healthful after a big dinner than the heavier mayonnaise.

Rub a bit of garlic or onion on the salad bowl in making any dressing and the flavor will be much improved.

A tablespoonful or two of rich cream added just at the last to mayonnaise makes it lighter and richer.

Puff Griddle Cakes.

Take one egg, one large tablespoonful of sugar, one-half teaspoonful salt, three teaspoonfuls baking powder, one pint cold water, one and one-half pints flour; separate the egg. To the yolk add sugar, salt and cold water. Sift the flour and baking powder together three or four times, then add. Lastly stir in lightly the well beaten white.

Any cook can make good griddle cakes with lots of eggs, butter and cream, but these are good "hard times" griddle cakes.

For a library where bookcases are low, make a seat about 36 inches long and 12 inches wide. Stain it the ever popular mission style and make a cushion to fit it. You will find it wonderfully convenient when you want to consult a heavy volume for a few moments and do not care to lift it to the level of the table.

Little Rock Cakes.

Put one cup of flour into mixing bowl, add a pinch of salt and one teaspoon baking powder, then rub in one-quarter pound butter or lard, add one-quarter pound sultana raisins and small quantity of candied peel and one-quarter powdered (or brown) sugar. Beat an egg until it is frothy, then add it gradually to dry ingredients, and work mixture to smooth and fairly stiff paste, adding sufficient cold milk to bring to right consistency. Take up small portions at a time and drop them into little heaps on a floured tin, using a fork to give necessary rough appearance, and bake in quick oven. If oven is not hot enough, mixture will run and spoil the appearance of the cakes.

Cold Meat Salad.

Take either cold pork or lamb roast, cut into small slices, place in dish on ice a short while, then to one heaping cup of the chopped meat add one cup of boiled Irish potatoes which also have been cut into small pieces, then add a small piece of finely chopped onion, also celery if desired. Over all pour a salad dressing made of one egg beaten light, one teaspoonful of mustard, two teaspoonfuls of sugar, half teaspoon each of salt and pepper, small piece of butter. Stir together well, then add one teaspoon of vinegar. Place on fire and cook until stiff, stirring constantly.

Floor Polish.

The following "floor polish" is easily prepared, inexpensive, and perfectly satisfactory on the finest hardwood floor, as well as any other kind. Melt one-fourth of a pound of paraffin in a tin can by placing can in basin of hot water; add one quart boiled linseed oil and one-half pint turpentine; stir well, and apply while warm with a cloth. If kept covered it is good as long as any remains.

Baked Eggplant.

Drop the eggplant in hot water and immer five minutes; remove it, cut into halves lengthwise, and take out the inside; chop this, add an equal part of soft bread crumbs, a small cup of chopped nuts, and seasoning of salt and pepper and a tablespoonful of butter cut into bits. Heap the two shells and bake in a hot oven 20 minutes, basting with melted butter mixed with hot water.

CARE OF SOFT-WOOD FLOOR.

Method Advocated by Writer in Suburban Life.

A soft-wood floor can be made just as attractive and as easily kept clean as a hardwood floor, according to Suburban Life. I have used the following method with success on my floors: First, the floor must be thoroughly cleaned, then placed smooth and the cracks filled. An excellent preparation for filling cracks is made as follows: Put some sawdust in a dish, and pour enough boiling water over it to cover it, and let it stand until it is almost pulpy, stirring occasionally. When the sawdust has reached this stage, put it over a fire and boil until it is about the same consistency as good paste. Strain off all moisture, and add enough thin glue-water to soften a little. Press this into the cracks between boards and let it harden. The next step is to go over the surface of the floor with a good, ready prepared wood-filler, which may be bought of any dealer in varnishes. When the filler has dried, apply several coats of floor varnish. To keep such floors clean, all that is needed is a daily brushing over with a broom, over which there has been slipped a cheesecloth bag, and an occasional wiping over with linseed oil, applied sparingly, and rubbed in with the grain of the wood.

BEST FORM OF WHITEWASH.

German Preparation Is Declared to Be Waterproof.

A formula for a whitewash which can be applied to lime walls and which afterward becomes waterproof, so as to bear washing, is given by a German paper. Resenck of Munich, mixes together the powder from three parts of siliceous rock (quartz), three parts of broken marble and sandstone, also two parts of burned porcelain clay, with two parts of freshly slaked lime, still warm. In this way a wash is made which forms a silicate if often wetted, becoming after a time almost like stone. The four constituents mixed together give the ground color, to which any pigment that can be used with lime is added. It is applied quite thickly to the wall or other surface, let dry one day and the next day frequently covered with water, which makes it waterproof. This wash can be cleansed with water without losing any of its color; on the contrary, each time it gets harder, so that it can even be brushed, while its porosity makes it look soft. The wash, or calcimine, can be used for ordinary purposes, as well as for the finest painting. A so-called fresco surface can be prepared with it in a dry way.

Coverlet as Curtains.

This is the day when the proposition of old lamps for new is not such an unreasonable one. The passion for things antique is growing all the time and those who started collecting rare old bits ten years ago now find that their property has increased twice in value. With this passion, too, there occurs a wonderful ingenuity in finding new uses for rare old bits of needlework that used to be hidden in some unfrequented corner. One evidence of such talent for modern application is the role which has been assigned one woman to a beautiful old blue coverlet which was made by her great-grandmother. This coverlet, which is fringed, has been hung as a portiere and so well does it harmonize with the old mahogany pieces around it that those who see it all wonder why cedar chests all over the country have not been ransacked for such pieces.

Chops in Paper.

Select nice loin mutton chops, as many as needed. Trim off outside skin, grind or roll cracker crumbs quite fine, and season them with salt and pepper. Take one sheet of common writing paper for every chop large enough to wrap chop in; dip chop in cracker crumbs on both sides and then fold it carefully in the writing paper so the crumbs will remain on the chop and not fall out of the paper.

When chops are prepared in this manner lay them in a dripping pan and bake light brown on both sides—about 20 minutes in moderate oven. Remove the papers from the chops and then serve on warm platter. The paper draws out the grease and strong taste from the mutton.

Whole-Wheat Bread Without Yeast.

Three eggs, pinch of salt, two cups whole-wheat flour and enough cream to make a very stiff batter that can just be stirred with a spoon. Beat eggs well, add salt and cream, sift in the flour and beat all well together for several minutes. Put in hot gem pans and bake in a quick oven until brown on top and bottom. Milk can be used in place of cream with the addition of a cupful of ground almonds or walnuts or pignolias.

Lyman Salads.

Select long, green peppers, cut in halves lengthwise, remove the seeds, and fill with grape fruit pulp, celery, and apple finely cut, pecan meats broken in pieces, using half as much each of celery and apple as of grape fruit. Allow three nut meats to each case. Arrange on lettuce leaves, and garnish with mayonnaise dressing.

Gold Sandwiches.

Rub the yolks of three hard boiled eggs to a paste. Add two tablespoonfuls of olive oil, mixing with a silver fork. Now add a pinch of mustard, cayenne pepper and salt, and lastly one tablespoon of vinegar. When this is thoroughly mixed, add one cup of grated yellow cheese. Spread on white buttered bread.

HE GREW TAFT TROUSERS.

This Texas Angora Supplied Mohair for Famous Garment.

Chicago.—The pair of trousers which members of the Texas delegation to the recent Republican national convention waved aloft during the periods of enthusiasm attending the nomination of William H. Taft for president, were made especially for that candidate. He has accepted the gift and has promised to wear them on the occasion of his inauguration if he is elected president. The mohair from which the cloth of these trousers was woven was cut from Admiral Togo, a Texas three-year-old Angora



Goat That Supplied Mohair for Taft Trousers.

goat, owned by Frank O. Landrum of Montell. The sire of Admiral Togo was imported from South Africa and won the first prize at the Louisiana Purchase exposition at St. Louis. His mother also was a noted Angora. Her name was Lady Holmes and she won many prizes.

Admiral Togo bears the marks of his splendid lineage. The mohair clip which was used to make Mr. Taft's pair of trousers was of six months' growth. It was cut last March and yielded ten pounds, which is said to be the largest six months' clip ever taken from an Angora goat.

It was suggested by some of the Angora goat raisers in Texas who are admirers of Mr. Taft that it would be doing a nice thing to have a pair of trousers manufactured from the mohair that had been cut from Admiral Togo. John B. Carrington of San Antonio took charge of the matter and sent the clip to a Philadelphia firm of cloth manufacturers. It was converted into an elegant piece of cloth. It was then sent to Owen Owen of Washington, D. C., who is one of Mr. Taft's tailors, and had his measure. It was found that the piece of cloth from the ten pounds of mohair was ample for a pair of trousers for Mr. Taft. Mr. Owen made the goods up in proper style and the trousers were then turned over to Col. Cecil Lyon, Republican national committeeman from Texas, for use at the Chicago convention.

MAY BE PROHIBITION CANDIDATE.

Friends of Judge Artman Would Have Him Run for Presidency.

Chicago.—Judge Samuel R. Artman of Lebanon, Ind., who has a large



JUDGE S. R. ARTMAN

number of friends in the prohibition movement who favor making him the party's candidate for president, is a circuit court judge of Boone county, Indiana, who gave a decision against the constitutionality of licensing saloons February 13, 1907. According to the decision the state of Indiana had no more right to license liquor selling than to license gambling, being dangerous to public morals and public safety. The decision supported the claims of the Anti-Reliance League of Indiana and was hailed by prohibitionists as affording a means of combating liquor-selling throughout the nation. Since the decision Judge Artman has been in demand as a lecturer for prohibition. He is a Republican.

Horses Shod with Leather.

In some parts of Australia the horse is shod with leather instead of iron, the feet receiving better support; but the novelty is employed only in regions where the ground is permanently covered with grass or fine sand. Though the leather shoe is more expensive than the iron shoe the higher price is repaid by the superior advantages. It is not impossible that innovation will soon extend to every county where the nature of the soil permits it to be used—British Australian.

OLD ALDRICH HOME

HOUSE OF POET HAS BEEN TURNED INTO MUSEUM.

Formally Dedicated as a Memorial by Prominent Men—Place Restored to Appearance of His Boyhood Days.

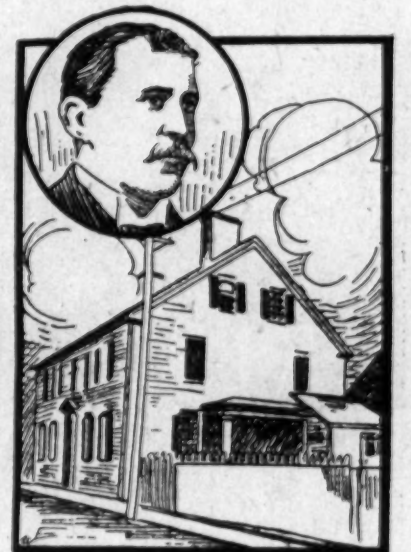
Portsmouth, N. H.—An event of unusual importance to people of the literary world as well as to others was the dedication and formal opening of the Thomas Bailey Aldrich Memorial museum in this city, recently. The exercises were held in Music hall and a large number of prominent people from New York, Philadelphia, Baltimore, Boston and other places were present. Prominent among those who took part in the exercises were Gov. Gould, of Massachusetts; Hamilton Wright Mable, Richard Watson Gilder, Samuel L. Clemens and Thomas Nelson Page.

On the conclusion of the exercises the guests from other cities visited the Nutter house on Court street, in which "The Story of the Bad Boy" is laid.

The old house on Court street in which Mr. Aldrich passed his boyhood days has been fitted up in a way to perpetuate his name, down to the smallest furnishings.

The house belonged to Mr. Aldrich's grandfather, Thomas Darling Bailey. It is a two-story and a half frame structure, the main entrance from Court street leading into a broad hallway, which passes completely through the building to the large garden in the rear. On the big front door is an ancient door plate, bearing the name of T. D. Bailey, as well as the big brass knocker which did service when Mr. Bailey was alive and Mr. Aldrich was a little boy. On the right of the main entrance is the room that is known as "Grandfather Nutter's sitting-room," which contains chairs and tables of that period, including a center table of rare mahogany with brass claw feet.

A closet in this room contains a fine display of the best pink china,



Aldrich Memorial House.

which was used by the household when they entertained. Facing the closet, on the opposite wall, is an oil-painted portrait of little Tom Bailey Aldrich, dressed in a continental uniform that he wore in 1846 when he commanded the Portsmouth Continentals, a boy's company of 25, for which his mother made all of the uniforms worn by the lads.

The main hallway is furnished after the custom of old times. The kitchen is situated in the rear of Grandfather Nutter's sitting-room, and with its open fireplace, cranes, pots, kettles, hand bellows and other utensils in vogue a hundred years ago, carries the visitor's thoughts back to that period. The old blue Ridgeway crockery dinner set, which has been in the Bailey-Aldrich family for a period of 150 years, occupies a conspicuous place on the wooden shelves.

Miss Abigail's bedroom is directly over the kitchen. In one corner is a large high top canopied bed. In another is a small work table with Miss Abigail's work basket, also a silver sewing bird screwed to the table. On the opposite side of the upper hall is Mrs. Aldrich's room, with a high posted bedstead and dimity draperies, and all other fittings that belonged to the old period.

Over the front hallway is a small room which was occupied by little Tom Bailey Aldrich, and here can be seen the bed on which he slept which is complete in all of its details, even to the patchwork quilt. On the wall at the head of the bed is a small bookshelf containing books of that period that were the property of Mr. Aldrich when he was a youth. The same high backed chair stands beside the bed, and on its back is hung the little continental coat that Mr. Aldrich wore so proudly when he commanded his company over 60 years ago.

So complete has the idea been carried out of having the interior of the house present the same appearance, room for room, as described by Mr. Aldrich, that even the garret has not been overlooked. It was a favorite resort for Mr. Aldrich and his boy associates. Here can be found all of the castoff articles on which Mr. Aldrich dwelt at length in his interesting story. At one end can be seen the old scenery and the green curtain which figured so prominently when he and his associates gave a show, for which the admission was a pin, and Kitty Collins was obliged to give a clothesline.

THE BEE

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THE COLORED VOTE.

The more persistent the Democratic party is in kicking the colored American the more persistent he is in his effort to declare for it. The more the Republican party tries to prevent the Democratic party from disfranchising colored Americans the more anxious he is to declare against it. Will those who have declared in favor of the Democratic party inform The Bee where their consistency is? Will the enemies of the Administration and the enemies of Mr. Taft inform The Bee what they will gain in defeating the Republican party? If President Roosevelt was able to nominate Mr. Taft he is certainly able to elect him.

The Bee never makes a false prediction, no matter what the conditions of the times are. Mr. Bryan was asked by a few colored men to declare himself on the Brownsville incident. Did he do so? Mr. Bryan was asked concerning the disfranchisement of colored Americans. Did he define his position? Bishop Alexander Walters, after his alleged published interview with Mr. Bryan, asserted that he (Bryan) would reinstate the colored soldiers. This Mr. Bryan denies. He also declared that Mr. Bryan gave his assurance that the disfranchisement of colored Americans would be remedied. This Mr. Bryan denies. The question now is, Where do Bishop Walters and his cohorts stand. The very things that the Bishop charged against the Republican party have been repudiated by the Democratic party, and Vardaman has asserted that he would have the Democratic party go down in defeat rather than to ask the aid of savages—meaning the civilized colored American citizens.

Prof. Booker T. Washington, who is doing all in his power to elevate the colored American, is charged with treachery and deception. There is no man in this country who has and is doing more to elevate his people than Professor Washington. Point out, if you please, what he has done to degrade the colored Americans, and The Bee will name the monuments that have been erected by his would-be traducers. The great fault with colored men or those who are abusing their benefactors is, that they cannot argue the issues from a philosophical point of view. The traducers make declarations, but fail to show the philosophy to back them up. Will it pay the colored voter to vote against the Republican party, with all of its alleged faults? Has Mr. Taft done anything against the Negro? He is the standard bearer of a civilized party. Mr. Bryan, some say, will promote the cause of the oppressed. Has he ever, by act or deed, done one thing to advance the cause of the colored American? Has the Democratic party done one act in its history to relieve colored Americans of the wrongs it put upon them? Name one act it has done to improve his condition prior or subsequent to their emancipation.

This is argument. Now, will

someone produce the facts? About two dozen insane Negroes went to Nebraska to get from the Democratic candidate one favorable expression. Did they get it? If so, where is it. O! yes; Mr. Bryan would like to get the Northern colored vote by subterfuge, deceit or deception; but he was afraid to allow the Denver Democratic Convention to mention the word "Negro," colored American, or anything appertaining to the "savages" to whom Vardaman referred.

Are colored men fools? Certainly they would be what Vardaman characterized them, if they don't retrace their steps. The history of the Republican party shows its consistency, so far as the colored man is concerned. The way to remedy any existing evil is to remove the cause. The Bee warns the colored voter to be on guard and don't be deceived by false gods and prophets. Colored voter, beware.

MR. JEROME A. JOHNSON.

Under the District government not one colored American holds a representative position. The colored population numbers not less than ninety thousand and this population pays taxes upon over ten or twelve millions of dollars worth of real estate. This does not include the tax the colored people pay upon personal property.

Mr. West, the Democratic member of the Board of District Commissioners, has given the colored people greater recognition in small places than any of the other Commissioners. Mr. Macfarland, the Republican Commissioner, is serving his second or third term as the Republican Commissioner, and as such a Christian gentleman he has not seen fit to recognize the merits of a representative colored citizen.

The Bee has always been an admirer of Mr. Macfarland, but it cannot continue to have much faith in his Christianity and Republicanism, if he doesn't see sufficient merit in a District colored American to appoint one to a representative office.

The Editor of The Bee is not a candidate for any office; had he been he would have accepted the position offered to him by the Republican Commissioner. The Bee presents to the Commissioners of the District (The Bee means to the three gentlemen) a colored citizen in the person of Mr. Jerome A. Johnson, whose great-grandparents were citizens and taxpayers of the District of Columbia, for a representative position. Mr. Johnson's father was the late John Thomas Johnson, treasurer of the District of Columbia under the elective government. No man is better known to the people of this city than Mr. Jerome A. Johnson. He is a high-churchman, to whom Mr. Macfarland can have no objections. He is a clean man, hence he will meet the requirements of Mr. West, and for honesty his equals cannot be found, hence he will be acceptable to Colonel Morrow, the Engineer Commissioner.

The Bee has presented a representative citizen in whom ninety thousand people have confidence. Will the Commissioners give them the recognition commensurate with his worth and value to the city? There is no man in this city better known or better liked by the people than Mr. Jerome A. Johnson. The colored citizens of this city are entitled to recognition. Mr. Johnson is a man upon whom all citizens will unite.

Mr. West, speak!

Mr. Macfarland, will you let the people hear from you?

Colonel Morrow has an excellent opportunity of showing that he is not opposed to the elevation of colored men.

WHICH?

The colored voter has been asked to divide his vote. Some few colored men have become disgruntled with the Republican party, and have asked their friends to support the Democratic party. To what extent has the Democratic party commended itself to the col-

ored voter of this country? What inducements have the representatives of the Democratic party offered the colored voter.

The colored voter may feel disgruntled because President Roosevelt discharged certain colored soldiers in dishonor. The Bee wants to ask colored Americans whether that act alone is sufficient to warrant the colored voter to support the Democratic party? The question is, Which party will the colored American support?

ATTORNEY SCOTT TO MR. TAFT.
Open Letter to Secretary William H. Taft.

Hon. William H. Taft,

Dear Sir:

Being a Republican and one interested in the success of the Republican ticket headed by yourself, to be elected this fall, I desire and beg permission of you to make a few suggestions as to the colored voters, which, if heeded, I hope may prove profitable.

As I am quite sure you are aware, there was almost uniform opposition to your nomination on the part of the colored people of this country on account of the injustice done the colored soldiers at Brownsville. This feeling of resentment was felt and manifested by nearly all of the self-respecting Negroes throughout these United States. I mean that large majority of the race who were absolutely free to think and act as they were moved by their consciences, and who were not restrained because of holding office or by being afraid to speak because of fear of losing the same, and those are the people to whom you must look in order to rally the colored voters to the support of the ticket. It came to my attention a few days ago that a few colored men have constituted themselves a committee for the purpose of attempting to influence the National Committee to establish a "Jim Crow Annex" to the Republican National Campaign Headquarters for the coming campaign. The rank and file of the colored people certainly do not join in this attempt to embarrass you so early, by asking the Republican National Committee to put itself on record in drawing the color line in the establishment of "Jim Crow Headquarters" for the colored people. We simply want to be treated like any other American Citizen and we can be reached and appealed to as citizens and Republicans thru the regular National Headquarters. There is no more reason or necessity for establishing a separate headquarters for the Irish, the Jews, the Italians, the Germans, and every other race of people which may be found in this country. The only possible benefit to be derived would be to give a few Negroes a few temporary jobs at this "Jim Crow Annex" during the campaign. Certainly there would be no separate booths when the voting time comes, and if there were we would raise a howl, then why ask for a separate headquarters. We are always complaining about being discriminated against—and justly so—and yet here are Negroes who are asking to be "Jim Crowed."

Now I want to frankly admit to you that I am one of those who was very much opposed to your nomination; but now that you are nominated, I have made up my mind as a loyal Republican to help in my feeble way to work to bring success to the ticket. And while I believe and hope that the rank and file of the colored people will ultimately rally to the support of the ticket; yet there is need of much missionary work to be done. You cannot, therefore, hope to accomplish a very little, if you attempt to reach the people through the officeholders. By way of citing you to a very striking demonstration of this proposition, I need only to remind you of the experience of the officeholders at Cooper Union, New York city; the Methodist General Conference at Norfolk, the Methodist General Conference at Philadelphia, and last, but in no way least, the very warm reception which they received at Quin Chapel during the week of the meeting of the National Republican Convention recently assembled there. I was in Chicago during that time, and observed personally the intense feeling manifested against them by the thousands of representatives of the race gathered there from all parts of the country. Many of us who are now anxious for your success hope that you will use your good offices in having these suggestions heeded, and, therefore,

avoid making a mistake which, if made, might prove fatal to the success of the ticket in the doubtful States. The colored people all over this country well know those who are clamoring for your success and whose apparent zeal is influenced wholly for selfish and mercenary purposes, as distinguished from those who are now supporting you because they are loyal Republicans and believe in the principles of the grand old Republican party. With my sincerest wish for your personal success and the success of the Republican party, I am,

Yours truly,
Armond W. Scott.

PARAGRAPHIC NEWS.
(Continued to Page 4.)

marshal, was one of the beneficiaries under the fire and police pension law stricken off the list for failing to appear for examination.

Some establishments are accused of violating the new child labor law by having the children work more than eight hours.

A special welcome is to be given the American rifle team on its return from the Olympic games in London. The team is expected to reach New York today.

Mrs. E. L. Summers, who was taken ill and fell from a Fourteenth Street car, fracturing her skull, last week, was from Alexandria, and was on her way to visit her brother-in-law, Mr. James Palmer, 1212 S street. She was taken to Freedmen's Hospital.

J. B. Taylor, the colored runner at the Olympic games, received a great ovation when he appeared in the stadium. Great applause was given him when he won his heat.

COLORED PYTHIANS MEET.
Maryland and District Grand Lodge Begins Annual Session.

The nineteenth annual session of the Maryland and District of Columbia Grand Lodge of Colored Knights of Pythias began Monday last at Odd Fellows Hall, 1606 M street northwest.

About five hundred members from Baltimore and vicinity came to this city in special cars on "the electric line," arriving at noon. In the afternoon the Maryland and District of Columbia Divisions of the Uniformed Rank gave a street parade.

Later, formal welcoming services were held, at which Commissioner Macfarland made the welcoming address. George A. Watty, grand chancellor of the Order, answered, as did also Thomas L. Jones, an attorney of Washington, and George F. W. McMechen, an attorney of Baltimore.

Last night the fourth and fifth degrees were conferred on about one hundred members. The programme for the day wound up with a military ball, under the auspices of the uniformed rank.

Today the session will be taken up by official business, and officers will be elected. Tonight there will be an outing to Eureka Park, Anacostia, and tomorrow installation of officers will end the session.

Among those in attendance are: George A. Watty, grand chancellor; Truly Hatchett, vice grand chancellor; Samuel D. Hayward, grand keeper of records and seal; Dr. C. H. Fowler, grand medical examiner; John Green, grand inner guard; Thaddeus Copeland, grand prelate; Rev. Joseph L. Butler, W. G. Strange, Howard Tolson, J. L. Diggs, Will-Friend, Dr. S. P. Reynolds, and H. M. St. Clair.

MASONIC JEWELS STOLEN.
John W. Freeman Reports Loss of Valuable Gems to Police.

John W. Freeman reported to the police yesterday that a small alligator-skin satchel, containing Masonic paraphernalia, valued at more than one hundred dollars, had been stolen from him while he was moving from 1605 New Jersey avenue to 1805 H street northwest, on July 14. The loss was not discovered until yesterday.

A local express company moved Mr. Freeman's effects, and several Negroes were employed in the task. That one of these men took the satchel is the theory of the police. Aside from their monetary value, the articles stolen are dear to their owner from association and as souvenirs of his long career as a Mason.

In the satchel were two Knights Templar belts, with gold-plated buckles and chains, covered with gold lace; a past master's solid silver jewel, engraved "D. C. Gray;" a Shriner's jewel, engraved "Mecca Temple;" a jewel engraved "Presented to John W. Freeman, of Washing-

ton, D. C., by Cyrene Court, of Philadelphia;" a past high priest and past master's jewel combined, presented to the owner by Archer Court; a double-headed eagle jewel, bearing the insignia of the thirty-third degree Masons; a jewel presented to Mr. Freeman by Ivanhoe Commandery, No. 5; a past grand commander's jewel, and a number of other articles of more or less value.

MEN'S CLUB OF ST. LUKE'S PARISH.

Attention is invited elsewhere to advertisement of the Twilight Excursion on Saturday, August 15, 1908. The steamer River Queen will sail upward of fifty miles on the Potomac, and returning will stop over at Washington Park (the Coney Island of the Potomac) for two hours, arriving at her wharf not later than eleven o'clock. This trip will be equally as enjoyable as the late excursion to Somerset Beach. Proceeds for the benefit of St. Luke's Church. Tickets have been fixed at 35 cents; children under fourteen years of age, 20 cents.

The Monumental Orchestra, Professor Charles Hamilton, will furnish the music. Don't miss this treat, nor don't forget day nor date.

A MUCH DELAYED REPORT.

The report of an entertainment given on the 14th of February last by a bevy of young ladies, under the immediate management and direction of Miss Ida Washington, known as a "Valentine Reception," the net proceeds of which were to be devoted to a most worthy charity, that known as the "Friendless Girls' Home," in Erie street northwest, has been quite recently made. This function was given at the True Reformers' Hall several months ago, embracing over thirty young ladies. The net sum handed to the management of the Home was sixty-one dollars. It is said that of this sum fifty-one dollars was realized as admission fees. The affair was most liberally patronized, and refreshments having been sold in abundance, it is suggested that a much larger sum, by proper management, should have been realized for this most worthy charitable work.

DR. C. B. PURVIS IN ENGLAND
Oxford, England, July 7, 1908.

Mr. W. Calvin Chase,
Editor of The Bee.

My dear Sir:

The announcement of the death of Dr. F. J. Shadd reaches me at Warwick three days ago. I was greatly shocked and pained. I feel the departing of his spirit to be not only a personal loss, but a loss to the community of Washington. I have a better acquaintance with the Doctor than any other man in the District of Columbia. I have known him from his boyhood. Early did I discover that he possessed qualities of an order that would make him a useful man. I became interested in him and watched over him. When he graduated from Howard University and received the degree of B.A. I had him appointed to the position of principal of its normal department. When he sought to become a medical student I took him under my care and instructed him. As a medical student he showed decided ability, and was made valedictorian of his class. So pleased was I with his many traits I gave the position of interne in the Freedmen's Hospital. His attention to his duties won for him the confidence and respect of all who were brought in contact with him. When I was appointed surgeon in chief of the hospital I tendered him the position of house surgeon. In this capacity he served for over thirteen years with ability. Upon the resignation of Prof. I. B. Hood from the Medical College a vacancy was made in the chair of materia medica and therapeutics. I invited Dr. Shadd to accept it, which he did after hesitation. His modesty made him question his fitness; the appointment was most fortunate, for he proved to be an able instructor; he held the position up to his death.

Twelve years ago I asked him to take my place as secretary and treasurer of the medical college. He was well prepared to assume these duties, having naturally a business conception. His death removes from the college one of its brightest and most useful members. To him we are indebted for many improvements. I view his going as a serious loss, especially to the young men of the community. He set them the best possible example: his habits of life were correct; he was moral, and he was truthful; he avoided the things that were destructive. No one ever found him frequenting drinking sa-

lons, that habitat wherein many bright young men have led to death their possibilities and wrecked their reputations. He ever eschewed the foolish habit of smoking; he belonged to no clubs other than those in which were found his wife and his daughters. He had a profound respect for good men and women. He never was caught in the bane which overtakes so many young colored men who have received a college training; his success in life was due to frugality, industry, patience, caution and an urbane manner. He was never pedantic; in quiet way he was generous; he made no profession; he lived his religion; his daily life was the evidence. As a husband, a father and a brother he was ideal. With those who knew him he stood high, his fellow-professors held him in high esteem. I shall always keep him green in my memory. During my eight years of struggle with disease I found him ever kind and gentle. It is a strange turn in the wheel of fortune that he who was apparently so healthy should be called into a new life, while those who are feeble are left to mourn. Poor health prevents me from paying the tribute that I desire to make and which the life and character of Dr. Shadd so richly reserves. Hundreds of young men and women throughout the country are meeting with success in their professions as a result of the instruction they received largely from him. To the undergraduates, to those who are seeking to be successful in life, I placed before them the precepts and principles of our departed friend. May his example be their guide so that they will be strong in that casuistry which governs all good men and women.

GOOD CITIZEN GONE.

Mrs. Elizabeth A. Costin, of 1812 Eleventh street, one of our oldest and best-known citizens, departed this life on Tuesday evening, July 14th.

The deceased had been failing in health for the past year, but was ill only one week before her death.

She was a faithful and loving mother, kind neighbor, and a true friend.

In her early life she assisted her husband in the teaching of his school before the establishment of the public schools, and was loved by her pupils. She was bright and cheerful at all times, and was full of wit and humor. She was a great reader, being especially fond of papers edited by her own people or anything that would bespeak the progress of her race. She was an excellent conversationalist.

She leaves two daughters—Mrs. Jennie Wilks and Miss Anna Costin—a son, Owen W. Costin—and a host of friends to mourn her loss.

Mrs. Costin showed much Christian fortitude and rejoiced that she was ready for her trip to the beautiful beyond.

May she rest in peace.

MISS RANDOLPH DEAD.

Miss Ella Randolph, formerly of this city, but who had been living in Boston, Mass., for a number of years, died there last week, and was buried Friday, July 17 from the People's Temple Church. Miss Randolph was one of the most prominent members of Asbury Church and choir, and a woman well known and liked. She was 58 years old when she died.

FAIRMONT CITIZENS' ASSOCIATION.

W. Sidney Pittman, Charles E. Payne and J. F. Armstrong, of the Fairmont Citizen's Association, called at The Bee office Wednesday. They are progressive citizens.

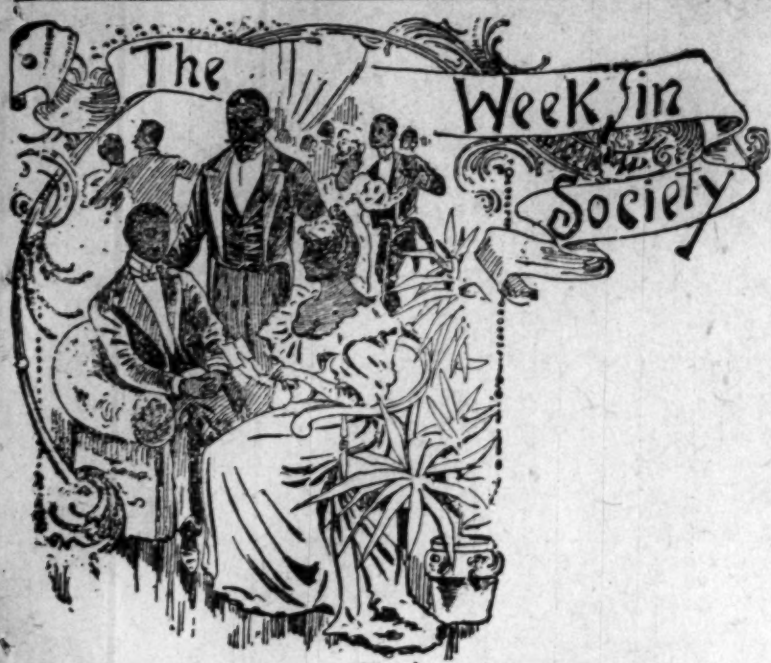
HEROINES OF JERICO.

The Heroines and Sir Knights of Datcher Court, No. 3, H. of J., gave a very successful lawn fete last Tuesday evening at the residence of Mrs. May I. Miller, 1458 Oak street, Mt. Pleasant. The committee of arrangements consisted of Mrs. Maria Smith, chairman; Mrs. Minnie Lewis, assistant chairman; Mrs. Mayne L. Stewart, secretary, and Mrs. Robinson, treasurer.

The Knights of Pythias (white) of Georgia, have been granted an injunction against the colored Order of the same name.

It is with much regret we announce the death of ex-Editor E. E. Cooper, who died suddenly recently.

Miss Lucy J. Moten, the pianist, has returned from the Manassas Summer School. Her musical evenings with Mozowski and Chopin were greatly appreciated.



Grand Master W. L. Houston and Mr. H. P. Slaughter, of the G. O. O. or O. F., are in Philadelphia this week, assisting in the dedication of the Odd Fellows' new \$135.00 headquarters.

Mrs. Sadie E. DeVigne, a valued instructor in St. Mark's Industrial Institute at Birmingham, Ala., and one of the best-known educators in the South, passed through the city last Thursday, en route to Philadelphia, where she will spend a portion of the heated term.

Prof. R. T. Green will leave in a few days for Chicago. He will take part in the National Campaign.

Mr. and Mrs. W. Sidney Pittman were dinner guests of Mr. and Mrs. R. W. Thompson last Wednesday evening.

Councilman Harry S. Cummings, of Baltimore, spent Saturday and Sunday in the city. He says the meeting of the Business League in Baltimore will be the biggest and best of the series. All is in readiness for the crowd that will be there August 19, 20 and 21.

A Chautauqua will be held at the Frederick Douglass Homestead Saturday, August 22. Among the speakers expected will be Dr. Booker T. Washington.

Miss Clara V. Jones has returned to her home in Philadelphia, after a pleasant visit to her mother, Mrs. Rosa Warner, 2235 Cleveland avenue.

Mr. Samuel T. Henry, of the Depot Quartermaster's Office, is to spend Sunday with his family at Delaware City, Del.

Mrs. Josephine D. Heard, wife of Bishop Heard, returned to Atlanta last Thursday, to prepare to move her effects to Philadelphia, where she will make her home until the time appointed to sail with her husband for Africa.

Attorney R. B. Williams, of New Zealand, came up from Augusta, Ga., last Saturday, where he was tendered a magnificent banquet by his old friends. He leaves America for his home in Wellington, New Zealand, in about thirty days, sailing from Vancouver, B. C.

Auditor Ralph W. Tyler is the recipient of a handsome leather-trimmed Morris chair, the gift of Major W. T. Anderson, who is stationed with the Twenty-fifth Regiment in the Philippines. The main wood is Philippine mahogany, with brass fixtures and a brass plate with appropriate engraving.

Dr. A. M. Curtis has been designated by the Interior Department as a member of the consulting staff of surgeons for the new \$500,000 Freedmen's Hospital. Dr. Curtis served most acceptably and capably as surgeon-in-chief of this institution for four years, and this cordial recall to such an important duty is a high compliment to his ability and an endorsement of the splendid work he did while acting as the official head of the great hospital.

Mrs. C. C. Stewart, wife of the late Dr. C. C. Stewart, is summing in West Virginia.

On Friday evening, July 10, Mr. Malkiah Charity, Jr., was given a very agreeable surprise at his home in Fairmount Heights by a number of relatives and friends from Washington, D. C., and also from Lanham, Md., his original home. Having spent a pleasant evening, the party left as quietly as they had come, wishing him a long life and prosperity.

The excursion to Somerset Beach last Friday week, given by the good people of St. Luke's Church, is said to have been elegant, to use a mild term, and most enjoyable.

Miss Gertrude Hood, the daughter of Bishop J. W. Hood, who for three weeks has been the guest of Bishop and Mrs. J. W. Smith, left last Thursday for her home in Fayetteville, N. C.

Miss Sadie Washington, of Charlotte, N. C., is visiting her sister, Mrs. Lucile, the wife of Rev. C. C. Alleyne, who resides at 1125 Twentieth street northwest.

Mrs. H. W. Smith, of Jamestown, N. Y., has joined her husband, who is now the pastor of Trinity A. M. stopping with friends at 1736 New York avenue.

Miss Clarice Jones, Daughter of Lawyer Thomas L. Jones, is visiting friends in Philadelphia.

Miss Delia Butler, of Baltimore, spent last Sabbath pleasantly in the city with relatives and friends. E. Zion Church, in Mount Pleasant, District of Columbia.

Mrs. Catherine Thompson, of Carlisle, Pa., is the guest of Bishop and Mrs. J. W. Smith. She is visiting her son.

Rev. C. C. Alleyne, of John Wesley Church; Rev. W. H. Ferguson, of Union Wesley Church, and Rev. H. Smith, of Trinity A. M. E. Zion Church, are able pulpit speakers and are drawing large crowds of people every Sabbath.

Miss Jessie James, who has been visiting England, Scotland and other foreign lands, is in Washington.

On July 2 the marriage ceremony of Miss Charity A. Heathman and Mr. Edward H. Smith was solemnized by Rev. J. R. Matthews at the home of the bride, 326 Eighth street northeast, in the presence of relatives and friends.

The bride was attired in a trailing gown of white silk colienne trimmed with flet roses.

The bride entered the beautifully decorated parlor leaning on the arm of her brother, Mr. Thomas A. Heathman and attended by Miss Marie Taylor, who wore a delicate pink and bleu organdie and carried a bouquet of pink roses.

Among the guests were two aunts of the bride from Philadelphia; Mrs. Harriet Brisco and Miss Amelia Allen; Mr. Heathman, Mrs. Harriet Heathman; Mr. and Mrs. Joseph Brisco, of Atlantic City; Mrs. Charlotte Heathman, of New York; Mr. and Mrs. Charles Jones, Baltimore, Maryland.

The presents were numerous and handsome, among which were a dinner set of Haviland china and a silver service from the Insular Bureau, War Department, where the groom is employed.

After supper, the bride and groom departed for a short stay in the mountains of Virginia.

Mr. and Mrs. Smith will be at home to their many friends, July 20, at 1208 Linden street northeast, from 6 to 8.30 p.m.

As the bride was one of our most successful teachers she will be greatly missed from the schools.

Dr. and Mrs. T. J. Grinkie are spending their vacation in Chicago.

Mrs. Carrie Derrick, of Philadelphia, is in the city, the guest of her parents, Mr. and Mrs. John A. Gray. Later she will accompany her husband, Dr. Derrick, West Florida.

Miss Ollie Contee is one of the best prepared teachers in the schools. She is a graduate of the High and Normal Schools, has had much experience and training both in domestic art and millinery. Her exhibit at the Armstrong Manual Training School last year has never been surpassed. She ranks as the best teacher of millinery work in the District of Columbia, having taught many of the others.

Mr. Eugene Clark, of 1925 New Jersey avenue, has completed his college course with honor, and is now at home with his people.

Miss Hattie Spottswood, of Newport, is at Narragansett Pier.

Mr. Henry Spottswood, of Newport, formerly of Washington, is in the city, stopping at 1812 Eleventh

street northwest. He came to the city to attend the funeral of his foster-mother, Mrs. Elizabeth Coston.

Mrs. Julia Hayes has been the guest of relatives and friends in Richmond, Va., for some time.

Miss Susan Cooke and niece visited, Yonkers, N. Y., on their way to Europe.

Miss Edith Fleetwood visited Philadelphia last week.

Miss Clara V. Jones, of Philadelphia, is spending her vacation with her mother, Mrs. Rosa Warner.

Miss A. T. Howard will spend the remaining part of the summer at Philadelphia, Pa.

Miss Fannie M. Turner, who has been visiting friends in this city, has returned to Richmond, Va.

Mrs. Thomas Buchner is visiting her sister, Mrs. J. E. Williams, of Cambridge, Md.

Miss Jessie C. Mason, daughter of Mr. Mason in Coyle street northeast, and one of the most entertaining ladies in that section of the city, has returned to the city after a pleasant trip to Philadelphia, Pa., Norristown, Pa., Atlantic City.

If you want first-class job work, write to W. Calvin Chase, Jr., for estimates; 1109 Eye street, or 1212 Florida avenue northwest.

LAWYER JONES ENTERTAINS. Attorney Thomas L. Jones and wife, of 1900 Vermont avenue northwest, entertained at dinner last Wednesday evening about one hundred of the Knights of Pythias. The dinner was served in courses by E. Murray. Some of the leading Knights in the country were present. Music was furnished by a select orchestra.

ATTORNEY COLLINS ELECTED. At a special meeting of the Negro Business League, held in its new headquarters last Wednesday evening, the committee rejected the recommendation of President Pittman to reinstate Thomas J. Calloway, removed, and elected Attorney George W. Collins corresponding secretary.

DR. PIERRE. Dr. Samuel M. Pierre, one of the best known physicians in this city, has not been asleep. He has negotiated with a prominent real estate firm in this city for a fine four-story brick house in the northwest section of the city. He has just had his residence on L street repaired and newly painted for renting purposes, and before the end of the year he will in all probability move into his new and commodious house.

Mr. Pierre and the children left last month for Virginia, where they will remain until September.

Mrs. Pierre has greatly improved in health, as well as the Doctor, and there is every reason to believe that the coming house-warming will take place in the late fall or early winter.

Dr. Pierre is one of the youngest and among the most successful physicians in the city.

WASHINGTON'S TESTIMONIAL. The chairman of the local Negro Business League, Mr. W. Sidney Pittman, who was authorized to appoint a committee to make arrangements for a national testimonial to Prof. Booker T. Washington has completed the committee, and now every effort will be made to make the event one of the greatest in the history of the colored race.

There is some gratitude in those who appreciate what is being done for them. Those who are indebted to Dr. Washington and those whom he has faithfully served will not hesitate to show their gratitude and appreciation by subscribing to this coming testimonial. The Bee suggests to every colored American the propriety of doing everything to make this testimonial a success.

Chairman Pittman is prepared to receive subscriptions from all patriotic citizens. The name of each subscriber will appear in the columns of The Bee opposite the amount he subscribes. When the necessary sum has been subscribed the names and addresses of each subscriber will be presented to Dr. Washington with five scholarships to Tuskegee.

Let every child and good citizen (irrespective of color) send their name to Mr. W. Sidney Pittman, Sixth street and Louisiana avenue, northwest, Washington, D. C. All money will be deposited in the Columbia National Bank to the account of the "Testimonial to Dr. Washington."

Purchase your ice from the Columbia Ice Company wagons. It is the best.

KINK-INE

A Beautiful Hair Dressing and Tonic for the Hair!

Read what Madam Robinson, the Famous Black Patti, Queen of the Opera, says of Kink-ine

PROF. ROBERTS, New York City, Dear Sir:

I have used your Kink-ine for the past year and my hair is growing very fast. I find it the most delightful hair dressing and tonic I have ever used, altogether different from the many cheap pomades and vases on the market. It makes my hair so beautiful, soft, silky, and has entirely removed all dandruff and stopped it from falling out and breaking off. And enables me to do it up in any of the many styles that I use on the stage. It does all you claim for it, and I would not be without it. Yours sincerely, MRS. ROBINSON.

Kink-ine Hair Dressing is a delightful perfumed tonic prepared largely for the use of colored people; is guaranteed to be absolutely safe and harmless. It makes harsh, stubborn, kinky, curly hair soft, silky and glossy, enables you to comb it with ease and to dress it in any style that you may wish.

MADAM ROBINSON

KINK-INE HAIR DRESSING by supplying the needed oils directly to the roots of the hair tones up and nourishes the scalp, increasing the growth and giving new life and vigor to the hair.

KINK-INE HAIR DRESSING is for sale at all druggists for 35c per bottle. If your druggist does not keep it have him order it for you; he can get it. If not, send me 50c. and I will send same to you, prepaid.

FREE OFFER

SPECIAL OFFER.—To prove the quality and superiority of our goods over all others, we will sell one full-size bottle of Kink-ine, price 35 cents, one cake of Kink-ine Soap, the best shampoo and Toilet Soap in the world, price 25 cents, both for only 50 cents, or six bottles and six cakes of soap for \$3.00. Special offer good only at the following stores:

Henry Evans, 928 F street northwest.

F. A. Tschiffeley, 485 Pennsylvania avenue northwest.

William H. Davis, 2001 Eleventh street northwest.

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Where there is light there is always a cheerfulness which nothing else can produce, but brightness of colors sooner or later will affect the nerves.

Where the rooms are small a small figured paper should be chosen, as this will make the rooms appear larger, and vice versa with the rooms which appear too large.

Here are a few suggestions: For the vestibule, a grove-like effect; for the hall, plain felt paper or tapestry design; for the bedrooms, a flowered design, with lighter or a darker body according to the amount of light admitted to a room.

For the parlor a quite decorative design, chosen with judgment to match furniture; for sitting room and dining room, arbor or orchard effects are effective and becoming; bathroom, kitchen and laundry are best painted.

One paper should not be placed over another, as disease germs breed there easily, and the thickness causes the paper to fall from the walls.

RECIPE FROM NEW ENGLAND.

Salt Codfish Dinner a Great Delicacy of That Section.

As served at one of New York's most noted hostilities the following arrangement that has codfish as a foundation is well worth sampling and passing on. The fish itself, to begin with, is of the best quality, thick and delicate. This is boiled on a fish tray or in a cloth, then taken up and placed in the center of a hot platter. Over it is poured a generous quantity of rich white sauce into which the rice yolk of a hard boiled egg has been stirred. A little fine minced parsley is now sprinkled over the fish and sauce, while around the edge of the platter are ranged slices of boiled beets, boiled carrots, two or three small boiled onions and small boiled potatoes. A sauceboat passed with the service of fish contains finely diced fat salt pork with some of its own fat. Tiny pickles accompany the dish also. It goes without saying that the dish should be served very hot.

Fig Preserves.

Take the figs when nearly ripe and cut across the top in the form of a cross. Cover with strong salted water and let stand three days, changing the water every day. At the end of this time cover with fresh water, adding a few grape or fig leaves to color, and cook until quite green. Then put again in cold water, changing twice daily.

Also leave three days longer. Add a pound granulated sugar to each pound figs, cook a few moments, take from the fire and set aside two days. Add more sugar to make sweet, with sliced and boiled lemon or ginger root to flavor, and cook until tender and thick.

Do Not Knead Bread.

Many people do not make their own bread because they cannot knead it properly, not knowing that a superior quality of bread can be made without this labor. Mix your sponge in the usual way and when it rises stir in with a wire fork enough flour to roll. First flour the bowl and dip your chopping knife into flour; chop the bread sponge by drawing the knife through it, but do not pound it, adding more flour as needed. When it has been cut so that pieces are about a half inch square put together smoothly enough for each loaf and put into pans to rise for baking.

For Rough Irons.

Often the irons will become either rough or rusty and it is most annoying to try to iron with them. To a flat board nail a long strip of sandpaper and use this for smoothing the irons on, if you find that the beeswax does not accomplish this. If the sandpaper is not convenient, sprinkle a little salt on a folded newspaper and rub the irons on this. Then wipe them with a cloth and finally rub with the wax. Ironing will be a pleasure if the irons are treated in this manner.

Keeps Varnish Polished.

One housekeeper who is successful in keeping her furniture in polish washes the varnished wood frames twice a year with potato water and then rubs them dry and bright with woolen cloths. The potato water is prepared by soaking uncooked potatoes sliced thin in cold water for two or three hours and then straining the water.

Baby's Robe.

I had constant trouble in keeping the laprobe up well around my baby while she rode in her buggy and tried this scheme: Near the top edge of the robe about four inches either side of the center I tacked a tape long enough to tie easily around baby's waist. I tie these tapes after she sits down in her buggy and I have no more trouble with the robe slipping down.

Strawberries and Lettuce.

Make cups of the white heart leaves of crisp lettuce by crossing the stem ends. Pile a few big red strawberries in the center of each cup, and dust with powdered sugar. Put a teaspoonful of mayonnaise dressing on a leaf of each cup.



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Almond Cakes.—The whites of six eggs, one pound of pulverized sugar, one ounce of ground cinnamon, a pound of almonds, blanched and chopped fine, and the grated rind of one lemon. Mix all together until quite stiff; roll moderately thin, using as little flour as possible; cut in the shape of stars and bake in a slow oven.

Cocoa Cake.—Use one-half cup of butter, one cup of sugar, two eggs, three-fourths cup of milk, three table-spoonsful of cocoa, one teaspoonful of vanilla, one and one-half to two cups of sifted flour, two teaspoonsful of baking powder. Rub the butter to a cream, add the sugar, beat well, add the beaten yolks of the eggs. Sift the baking powder and cocoa with part of the flour, and add flour and milk alternately. Make the batter stiff enough to drop; add lastly the beaten whites of the eggs. Pour the mixture into a well buttered pan, and bake in a moderate oven from 30 to 40 minutes.

Pineapple Cake.—Cream one cup of butter with two cups of sugar, half cup of milk, six eggs beaten separately, three cups of flour, sifted with two teaspoonsful of baking powder, mix well, and bake on jelly tin. Make thick boiled icing, in which squeeze the juice of two oranges. Spread thickly over the layers of the cake, and sprinkle with grated pineapple.

Austrian Puffs.—Two ounces pound-ed almonds, two ounces clarified butter, two ounces of sifted sugar, two table-spoonsful flour, the yolks of two eggs, one-half pint cream. Flavor with rose or orange flower water. Beat all together, butter the pans, fill them only half full, and bake one-half hour in a slow oven.

Fig Cake.—One and one-half cups powdered sugar and one-half cup butter, creamed, one and one-half cups sweet milk, whites of eight eggs, three cups flour, thoroughly sifted with two teaspoonsful baking powder. Beat the eggs to a stiff froth, and add the flour. Cut up the figs and let boil until a sir-up is formed, spread on when cool. Favor cake and frosting with vanilla, and spread figs between layers.

Lemon Cake.—Cream half cup butter with two cups sugar, the yolks of six eggs, and one whole egg, half a teaspoonful baking powder, half a cup of sweet milk, four cups of flour, sifted twice, the grated rind and juice of one lemon or one orange. Beat for several minutes, and pour into baking tin. Bake from 30 to 40 minutes.

Perverse, But Plausible.
When the house cleaning season comes it has always been customary to start from the top of the house and work down until the cellar is reached, but there is a "show" housewife who does not carry out this plan. She first cleans the top room of the house, then the cellar, finishing with the first floor.

Her reason for doing this is because in cleaning the cellar, the dirt from the coal, etc., works its way up through the registers to the floor above, and when the first floor is cleaned before the cellar, she is compelled to go over it again, owing to the dust that settles on carpets and furniture.

This is plausible and sounds like good reasoning.

Test for Butter.
To find out whether butter is pure, What To Eat gives the following method: Place a small piece in a large iron spoon and heat gently over a flame. If the butter foams freely on heating, it is butter, while if it sputters and crackles like hot grease without foaming, it is oleomargarine or repointed butter. Another way to examine sample is to put it in a small bottle, and then place the bottle in boiling water for five or six minutes. If the sample is butter the curd will have settled, leaving the fat perfectly clear, while if it is a substitute the fat is cloudy or milky.

A Delicious Icing.
Put on a cup of granulated sugar with a half cup of water, let it boil without stirring until it spins a heavy thread.

Beat very stiff the white of one egg and into it pour slowly the hot sugar. Let the sirup cool a little before putting it in the egg or it will cook it. Beat steadily until the icing is smooth and creamy.

Just before it is too cold to stir longer add one ounce each of candied cherries, chopped citron, candied pineapple and blanched almonds.

Chocolate Bars.
Beat six yolks with one cup of powdered sugar until light, add the juice of one lemon, beat five minutes. Have ready four table-spoons of flour, one teaspoon of cinnamon, one of baking powder sifted twice. Add to the egg mixture, fold in whipped whites of six eggs. Bake in two thin layers. Put together as soon as done with white icing. When cold cut in squares or oblongs and ice with chocolate icing.

Sponge Drops.
Beat to a froth three eggs and add one cupful sugar, beat five minutes; stir into this 1½ cupfuls of flour in which one teaspoonful of cream of tartar and one-half teaspoonful of soda are thoroughly mixed; flavor with lemon; butter tin sheets and drop by spoonful about three inches apart.

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Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as \$35.

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We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at \$30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

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NEW COOKING UTENSIL THAT
IS HANDY.

By This Device Three Dishes May Be Prepared at Once in the Same Frying Pan — Welcomed by Many.

The New Frying Pan.—For the woman who cooks for two a great convenience will be found in the new frying pan, in which it is possible to prepare more than one dish at a time, thus saving fuel, utensils and trouble. A picture in a recent magazine shows a simple frying pan, with ordinary handle and different only in having a partition in the center bent in the shape of a broad V. Another straight piece goes from the point of the V to the other side of the pan. This makes three compartments, and permits the cooking of three dishes at once.

For the bachelor girl in cramped quarters who gets her own breakfast, any device is a help. Often her room or studio is equipped with only one gas burner, and it must be made to do as much service as possible in a limited time. Among the girls at the Art Institute there are many who cook their own meals with slim paraphernalia. An actress in the "Road to Yesterday" company, recently said: "Many of us prefer to breakfast in our rooms rather than bother to dress and go to the hotel dining room early in the day."

She proudly produced a tin cup and a spirit lamp "by aid of which," she said, "I can, in the course of human events, boil an egg and make a cup of coffee." Her ambition was to have a small gas burner and tube and a little frying pan of her very own. "Think of the Welsh rabbit I could make, after the play," she said. To such a girl and to thousands of her kind this new frying pan ought to be very welcome.

Polish Tarts.—Roll some good puff paste very thin. Cut into three-inch squares. Brush each square with the white of an egg, then fold the corners so that they all meet in the middle. Brush over all with the white of an egg, sift sugar over them and bake in a quick oven. When done, drop a spoon of jam or jelly in the center where the ends join.

Dried Peach Pie.—Until the fresh peaches get a bit cheaper, the average housewife will make her family content with pie made of the dried fruit. This is really very nice if carefully prepared. To the stewed and sweetened fruit add some sweet cream and a little butter. This, with some spice, makes the pie delicious, and is well worth the trouble and trifle of added cost.

Cocoanut Pyramids.—These can be made in ten minutes in the afternoon if company comes in for a cup of tea. Beat the whites of two eggs with one-half pound of powdered sugar; beat well, until they will "stand alone." Then beat in one-half cup of desiccated (or grated) cocoanut and shape

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Two pyramids. They require no cooking, but should be placed in a greased tin, or on paper, and browned in a quick oven.—Chicago Journal.

Uses of Paper.
The careful housewife has a use for everything, and the daily papers are by no means an inconsiderable factor toward insuring a clean kitchen. For instance, a supply of paper folded in eight and hung up over the kitchen sink will be found convenient to slip under a hot kettle that has just been lifted from the stove.

A store of full-sized printed sheets should likewise be kept in the kitchen table drawer, so that there is always one handy to spread over the table if necessary during work, which can be afterward burnt.

Prunes Without Sugar.
I wonder how many housewives know that prunes require absolutely no sweetening. I found by accident that if they are cooked slowly for "hours and hours" there is a sugar from them that nature provides as a sweetening. In other words, "they sweeten themselves," and if cooked long enough are covered with a rich syrup, without one grain of sugar being added to them. The flavor is also improved by this method of cooking them, and the oftentimes despised prune sauce becomes an enjoyable addition to the table.—Boston Post.

Mint Crackers with Tea.
An English fancy this, and a very taking one. Mix into a dough one cupful butter and three of sugar creamed together, three well-beaten eggs, a cupful of milk, two teaspoonsful baking powder sifted with six cupfuls flour and a table-spoonful finely minced mint. Roll very thin, cut into squares and bake in a hot oven to a light brown.

Apple Custard Pie.
One large cup real wet, sour apple sauce, one cup sugar and the yolks of two eggs. Beat all together and bake in one crust as a custard pie. When done frost with the whites of two eggs and one table-spoon of sugar beaten stiff. Set in oven to brown.

English Mint Sauce.
The English make their mint sauce with the addition of broth or consommé. To a handful of the finely minced leaves they add a half cupful each of water and broth, then four table-spoonsful vinegar, a table-spoonful salt and a teaspoon of sugar. Mix well.



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St. Luke's P. E. Church

The Men's Club of St. Luke's Parish announces a Twilight Excursion on Saturday, August 15th, 1908.

The steamer River Queen will leave her wharf at 5.30 o'clock p.m., sailing two hours upon the Potomac; returning, will land at Washington Park, the Coney Island of the Potomac, remaining two hours, and reaching the city not later than eleven o'clock. The Club guarantees a most enjoyable time to all who may avail themselves of this evening's outing.

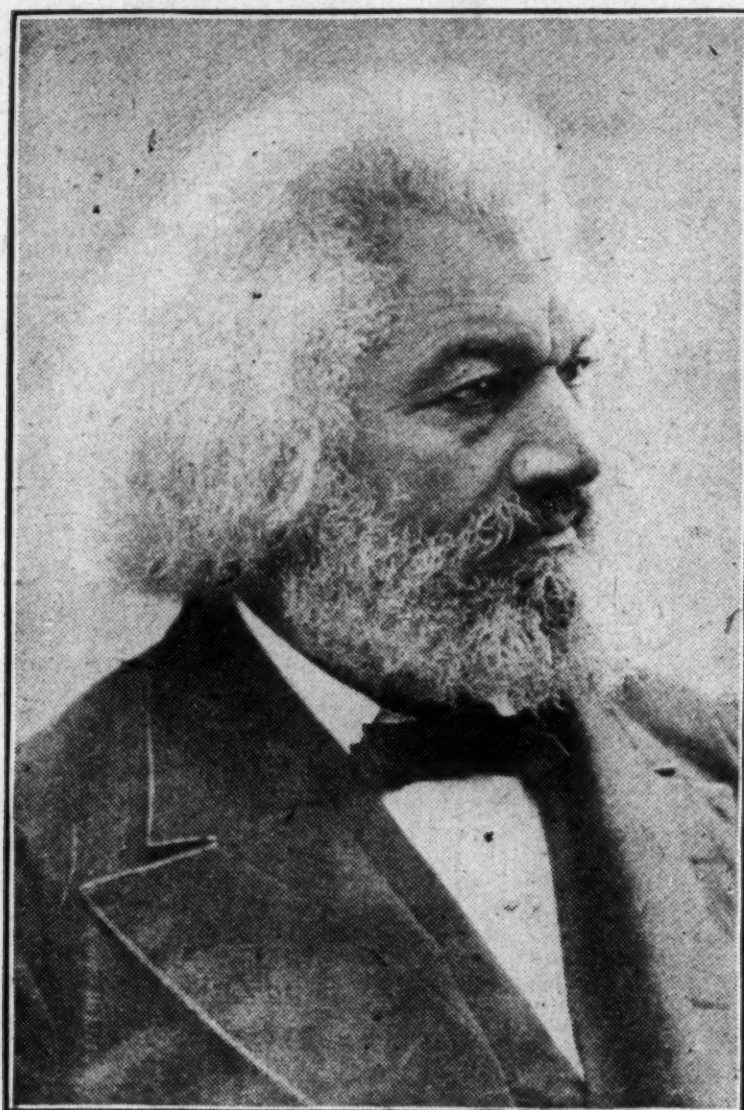
Music by Professor Hamilton.

Tickets: Adults, 35 cents; children under 14 years of age, 20 cts.

Proceeds for the benefit of the church.

Let all help in this great patriotic effort.

The Frederick Douglass Memorial



LISTEN!

By arrangement of friends of this movement, and through the generosity of Mr. Lewis Jefferson, General Manager of the Independent Steamboat and Barge Company, A great outing for all Washington has been planned for the entire day of Monday, August 24, 1908, at the new Washington Park, on the Potomac. The largest and best park of its kind in the entire country maintained for people of all races.

A grand programme, to begin promptly at 6 o'clock p.m. Music in abundance. Dr. Booker T. Washington, of Tuskegee Institute, Ala., orator of the day. Other speakers: Assistant Superintendent R. C. Bruce, representing the schools; Miss E. A. Chase, the kindergarten; Rev. W. M. Norman, the Baptist Church; Rev. J. H. Welch the A. M. E. Church; Rev. F. J. Grimke, the Presbyterian Church; Rev. S. R. Brown, the Congregational Church; Rev. T. J. Brown, the Episcopal Church; Hon. J. C. Dancy, the A. M. E. Zion Church; Attorney T. L. Jones, the attorneys of the city; Dr. W. R. Wilder, the physicians; Editor W. Calvin Chase, the press; Undertaker J. H. Dabney, Negro business interests; Chief W. R. Griffin the True Reformers; Judge Robert H. Terrell, master of ceremonies.

Some of the leading attractions of Washington Park: Penny Arcade, Five and Ten-cent Theater, Scenic Railway, Lunch Counter, Shooting Gallery, Cafe, Carroussel, Dancing Pavilion, and other amusements in the midst of forty acres of shaded trees bordering on the cool banks of the Potomac River.

Fare: For the round trip, 25 cents.

TICKETS ON SALE HERE.

For additional tickets or other information call on the committee in charge:

W. Sidney Pittman,
Lewis Jefferson, 404 Louisiana Avenue, N. W.
Seventh Street Wharf.

EXCURSION SEASON For 1908

Steamer River Queen to Washington Park.
Steamer Jane Mosley to Norfolk, Baltimore, and Landings down the Potomac River.

Books now open for charters on the River Queen and Jane Mosley.

Secure your dates at once, before they are all taken.

WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Carroussel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcadium, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

LEGAL NOTICES.

ARMOND W. SCOTT, ATTORNEY.
Supreme Court of the District of Columbia.

Holding a Probate Court.
No. 15327.

This is to give notice that the subscriber, of the State of Virginia, has obtained from the Probate Court of the District of Columbia letters testamentary on the estate of Fannie E. Smyth, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 12th day of June, A. D. 1909; otherwise they may be excluded from all benefit of said estate.

Clara H. Smyth,
908 North 29th Street,
Richmond, Va.

Attest: W. C. Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Armond W. Scott, Attorney.

W. C. MARTIN, ATTORNEY.
Supreme Court of the District of Columbia.

Holding Probate Court.
No. 15353. Administration Docket Estate of Emily Haines, alias Haynes, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration, with a copy of the will thereto annexed, on said estate, by Martha Gant, it is ordered this 16th day of July, A.D. 1908, that Henry Jackson, Robert Jackson and James Jackson, and all others concerned, appear in said Court on Tuesday, the 18th day of August, A.D. 1908, to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and "The Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than 30 days before said return day.

Wright, Justice.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

WM. L. POLLARD, ATTORNEY.
Supreme Court of the District of Columbia.

Holding Probate Court.
No. 15358.

This is to give notice, that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of Randolph Brown, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber on or before the 30th day of June, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 30th day of June, 1908.

Eliza Saunders,
515 3rd St S. W.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
William L. Pollard,
Attorney.

WM. L. POLLARD, ATTORNEY.
SUPREME COURT OF THE DISTRICT OF COLUMBIA.

Holding Probate Court.
No. 15385.

This is to give notice that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of Alice Brown, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 13th day of July, A.D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 13th day of July, 1908.

Annie T. Brown,
413 You St. N. W.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Wm. L. Pollard, Attorney.

Phone, Main 2524.
ROBERT ALLEN,
BUFFET AND FAMILY
LIQUOR STORE
1917 14th St. N. W.

\$1 Cash \$1 a Month STOP PAYING RENT

—AND—
OWN YOUR OWN HOME.
BEAUTIFUL
EAST DUPONT HEIGHTS,
WHERE YOU CAN VOTE.

Three hundred feet elevation. Healthy spring water, celebrated for its purity. The finest opportunity ever offered the Washington public for a home or make an investment. No taxes. No interest. No landlord. No permits. No building restrictions. No malaria. No mosquitos. Be independent; raise your own poultry, pork and garden products.

LOTS FROM \$11 TO \$51.

One Dollar Cash and One Dollar Per Month.

It is proposed by the incorporators of the Washington and Maryland Electric Railway Company, chartered by the Maryland Legislature, Session 1908, to run their road through this property.

Located near Suitland Park, east of Greater Washington, twice the distance from United States Capitol Building as Dupont Circle, where lots command from \$10,000 to \$108,000. Beautiful shade and level land.

Take green cars on Pennsylvania Avenue, marked F and G, going East, and transfer to Twining City, where free automobiles will take you to East Dupont Heights, Sundays. Agent on the grounds on Sundays from 9 a.m. to 4 p.m. For weekly engagements and further particulars apply to the

DUPONT HEIGHTS COMPANY.

Room 6, 512 F Street Northwest, Washington, D. C.

OPPORTUNITY For Young Men

There is a growing demand at lucrative salaries in all sections of the country, and especially in the South, for young men trained in agriculture. The demand for the graduates from this department of the Tuskegee Normal and Industrial Institute is so far in excess of the supply that we are offering special inducements to graduates of other schools, and persons sufficiently advanced in the academic branches to come here and pursue the courses in agriculture, including Farm Work, Dairying, Live Stock Raising, etc. An opportunity will be given a few earnest young men to work out all of their board while taking a course.

Those interested can secure full information by addressing
Booker T. Washington, Principal,
Tuskegee Institute, Alabama.

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The Old Reliable Remedy.

For twenty-five long years—a quarter of a century—there has never been a remedy equal to Elixir Babek for Malaria and such miasmatic diseases. Thousands have used it with most gratifying results. Malaria is prevalent now. Do not wait for it to take hold of you. Begin the use of Babek now. 50c Bottles. Your druggist will tell you that Babek is the best thing he sells.

For MALARIA, CHILLS and FEVER

If you are unable to secure Babek at the Drug or General Stores in your vicinity write to Kloczewski & Co., Chemists, 500 Ninth Street, Washington, D. C.

CITY HALL LUNCH ROOM.

Open daily from 9 a.m. to 4 p.m.
This is a first-class lunch room. Everything to appease your appetite.

Commodious dining rooms for the public and the Bar Association. Hot and cold lunches quickly served.

CITY HALL LUNCH ROOM,

Mrs. Altoper, Proprietress.

OLIVINA BURGUNDY
—A full-bodied California old wine of Burgundy type. Of the highest standard in quality and of delightful.
\$4 doz. \$4.50 24 pts.

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During July and August We Close

Saturdays at 1 P. M.; Other

Days at 5 P. M.

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DOUBT,

BUY

OF

HOUSE &

HERMANN,

Seventh and Eye Sts N. W.,

COMPLETE HOME FURNISHINGS

NOTICE.

To give everybody an opportunity to try Ford's Hair Pomade, and owing to occasional requests for a smaller size, we have decided to put up a 25c size in addition to our regular 50c size, either size mailed post-paid on receipt of price. Address The Ozonized Ox Marrow Co., 153 E. Kinzie Street, Chicago, Ill. For further particulars see advertisement elsewhere in this paper.

FOR RENT — FURNISHED ROOMS.

1313 T street northwest; three handsomely furnished rooms; all modern improvements; best neighborhood, and convenient to all car lines; gentlemen preferred; terms reasonable. Mrs. Clara Hartman, No. 1313 T street northwest.

1348 Wallach Place Northwest; bay-window front room, newly papered and well furnished; modern improvements; suitable for two gentlemen; with or without board; exceptional terms to permanent tenant. Mrs. R. W. Thompson.

NICELY FURNISHED ROOMS.

Nicely furnished rooms for gentlemen; bath and all modern improvements. Also very desirable light office at 1742 Fourteenth street northwest.

A. H. Underdown.

FOR RENT.

One unfurnished, large, newly repaired, papered and painted. Front Room, second floor, to desirable parties without children; references. Apply 1519 Fourteenth street N.W.

FOR RENT.

Three-room flat, large back yard, 412 V street northwest; \$9.

READ THE BEE.

Straighten Your Hair

DEAR SIR:—I have used only one bottle of Ford's Hair Pomade and now I would not be without it. It makes my hair soft and straight and easy to comb and also starts a new growth.

Mrs. W. F. WALKER, Sta. 1-Harrison, Tenn.

Ford's Hair Pomade

Formerly known as Ozonized Ox Marrow. Fifty years of success has proved its worth. Its use makes the hair straight, glossy, soft and pliable, so you can comb it and arrange it in any style you wish consistent with its length. Removes and prevents dandruff, invigorates the scalp, stops the hair from falling out or breaking off and gives it new life and vigor. Absolutely harmless—used with splendid results even on the youngest children. Delicately perfumed, its use is a pleasure, as ladies of refinement everywhere declare. Ford's Hair Pomade has imitators. Don't buy anything else alleged to be "just as good." If you want the best results, buy the best Pomade—it will pay you. Look for this name

Charles Ford Pres.

on every package.

If your druggist will not supply you with the genuine send us, express or postal money order for regular size or 50 cents for small size bottle and give us your druggist's name and address. We will forward bottle prepaid to any point in U. S. A. by return mail on receipt of price. Address: The Ozonized Ox Marrow Co., 153 East Kinzie St., Chicago, Ill. FORD'S HAIR POMADE is made only in Chicago by the above firm. Agents Wanted Everywhere.

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614 D Street Northwest,
J. S. Justh, Prop.

J. C. Colvin, Mgr.

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BURNSTINE LOAN OFFICE.
GOLD AND SILVER WATCHES, DIAMONDS, JEWELRY, GUNS, MECHANICAL TOOLS, LADIES' AND GENTS' WEARING APPAREL.
OLD GOLD AND SILVER BOUGHT.
UNREDEEMED PLEDGES FOR SALE.
361 Pennsylvania Ave. N. W.

Why pay 10 percent when you can get it for 3 percent?
H. K. FULTON'S LOAN OFFICE,
No. 314 Ninth Street N. W.
Loans made on Watches, Diamonds, Jewelry, Silverware, Etc.
If you want to buy a good watch, diamond ring, or jewelry of any kind, look at our stock first. You can save money.

THE F. E. GREEN CO.
818 19th St N. W. Washington, D. C.
Dyeing, Cleaning and Pressing.
J. Henry Foster, Manager.
Gentlemen's Neckties Cleaned and Pressed, 5c.
Silk Hats Ironed, 20c.
GENTLEMEN'S LIST.
Overcoats Cleaned and Pressed, 50, 75c.
Raglands Cleaned and Pressed, 75c.
Pants Cleaned and Pressed, 25c.
Coats Cleaned and Pressed, 35c.
Vests Cleaned and Pressed, 15c.
Overcoats Dyed and Pressed, 75c, up.
Raglands Dyed and Pressed, \$1.00, up.
Coats Dyed and Pressed, 50c.
Pants Cleaned and Pressed, 25c.
Vests Dyed and Pressed, 35c.
CLUB MEMBERS.
Suits Cleaned, Pressed and Repaired \$1.50 per month. Each week SUIT called for and delivered the same day. Not responsible for goods left over thirty days.

PRICE LIST FOR LADIES.
Skirts Cleaned and Pressed, Plain, 50c.
Skirts Cleaned and Pressed, Plaited, 75c.
Skirts Cleaned and Pressed, Silk, 75c, up.
Waists Cleaned and Pressed, 50c, 75c.
Short Coats Cleaned and Pressed, 50c.
Long Coats Cleaned and Pressed, 75c, \$1.00.
Skirts Dyed and Pressed, Plain, 75c.
Skirts Dyed and Pressed, Plaited, \$1.50.
Silk Skirts Dyed and Pressed, \$1.00, \$1.50.
Waists Dyed and Pressed, 75c.
Short Coats Dyed and Pressed, 75c, \$1.00.
Long Coats Dyed and Pressed, \$1.00, \$1.50.
Blankets, \$1.00, \$1.50. Portieres Dyed or Cleaned, \$1.00, \$1.50.
Our Dressmaking and Repair Department is at your service. Suits steam cleaned, \$1.00.

Purchase your ice from the Columbia Ice Company wagons. It is the best.